The Compleat COOK:

Prescribing

The most Ready WAYS

FOR

Dressing *Flesh*, and *Fish*,

Ordering

Sauces, *Pickles*, *Jellies*, &c.

And Making

PASTRY

After the *Newest Manner*.

LONDON:
Printed for *J. Phillips*, *H. Rhodes*, and *J. Taylor*. 1710.

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To make a Posset the Earl of Arundel's *way.*

TAKE a quart of Cream; and grate a quarter of a Nutmeg into it; set it on the Fire, let it boil a little while; and as it is boiling, take a Pot or Bason, that you mean to make your Posset in, and put in three spoonfuls of Sack, with about eight of Ale, and sweeten it with Sugar: Set it over the Coals to warm a little while, then take it off, and let it stand till it is almost cool: Afterwards put it into the Pot or Bason, stir it a little, and let it stand to simper over the Fire an hour or more; the longer the better.

To boil a Capon Larded with Lemmons.

LET a good Capon be trussed and boiled by itself, in fair Water, with a little small Oatmeal: Then take Mutton-broth, half a pint of white-Wine, a bundle of Herbs, and whole Mace; season it with Verjuice, adding Marrow and Dates season'd with Sugar. Afterwards take preserved Lemmons, cut them like Lard, and draw them in with a Larding-pin; then put the Capon into a deep Dish, thicken your Broth with Almonds, and pour it on the Capon.

To bake Red Deer.

PArboil it, and souce it in Vinegar; then lard it very thick, and season it with Pepper, Ginger and Nutmegs; put it into a deep Pye with good store of sweet Butter, and let it bake: As soon as it is done, take a pint of Hippocras, half a pound of sweet Butter, two or three Nutmegs, and a little Vinegar; put it into the Pye in the Oven, and let it lye and soak an hour; then take it out, and when it is cold stop the Vent-hole.

To make Pancakes.

TAke a pound of Flower, two pounds of clarify'd Butter, three pints of Cream, eight Eggs, three Nutmegs and a spoonful of Salt: The Nutmegs being beaten, strain them with the Cream, Flower, and Salt; then let all be fry'd with Lard, into Pancakes, and serv'd up with fine Sugar.

To make fine Pancakes fried without Butter or Lard.

TAke a pint of Cream, and ſix new-laid Eggs; beat them very well together, put in a quarter of a Pound of Sugar, one Nutmeg, or a little beaten Mace, and ſo much Flower as will thicken all almoſt as much as ordinary Pancake-batter: Your Pan muſt be heated reaſonably hot, and wiped with a clean cloth; that done, put in your Batter as thick or thin as you pleaſe.

To dreſs a Pig after the French *Manner.*

LET your Pig be ſpitted and laid down to the Fire; when it is thorough warm, cut it off the Spit, skin it, and divide it into twenty Pieces more or leſs, at pleaſure: Having ſo done, take ſome white-Wine and ſtrong Broth, and ſtew it therein, with an Onion or two chopt very ſmall, a little Thyme alſo minced, Nutmeg ſliced and grated, Pepper, ſome Anchovies, Elder-Vinegar, a very little ſweet Butter, and Gravy if you have it: So diſh it up with the ſame Liquor it is ſtewed in, with *French* Bread ſliced under it, Oranges and Lemmons.

To make a Stake-Pye, with a French *Pudding in it.*

SEaſon your Stakes with Pepper and Nutmeg, and let 'em ſtand an hour in a Tray; then take a piece of the leaneſt of a Leg of Mutton, and, mince it ſmall with Suet and a few ſweet Herbs, tops of young Thyme, a branch of Penny-royal two or three of red Sage, grated Bread, yolks of Eggs, ſweet Cream, and Raiſins of the Sun: Work all together ſtiff with your Hand like a Pud-

ding, roll them round like balls, and put them into the Stakes in a deep Coffin, with a piece of sweet Butter; sprinkle a little Verjuice on it, bake the Pye and cut it up: Afterwards having rolled Sage-leaves fry them, and stick them upright in the walls; and serve your Pye without a Lid, with the juice of an Orange or Lemmon.

To make a Fricassy of Sheeps-Trotters.

TAke your Trotters, slit the bones, and pick them very clean; then put them into a Frying-pan with a Ladleful of strong Broth, a piece of Butter, and a little Salt: After they have fryed a while, add a little Parsley, green Chibbols, a little young Spear-mint and Thyme, all shred very small, and a little beaten Pepper: When you think they are fryed almost enough, have a Lear made for them with the yolks of two or three Eggs, some Mutton-gravy, a little Nutmeg, and juice of a Lemmon squeez'd therein, and put this Lear to the Trotters as they fry in the Pan; then toss them once or twice, and put them forth into the Dish you mean to serve them in.

To make a Fricassy of a Calf's Chaldron.

TAke a Calf's-Chaldron, after it is little more than half boiled, and when it is cold, cut it into little bits as big as Walnuts; season the whole with beaten Cloves, Salt, Nutmeg, Mace, a little Pepper, an Onion, Parsley, and a little Tarragon, all shred very small; then put it into a Frying-pan with a Ladleful of strong Broth, and a little sweet Butter. When it is fryed enough, have a little Lear made with the Mutton-gravy, the juice of a

Lemmon

Lemmon and Orange, the yolks of three or four Eggs, and a little grated Nutmeg; put all to your Chaldron in the Pan, toss your Fricassy two or three times, then dish it, and so serve it up.

To make a Fricassy of Mushrooms.

MAke ready your Mushrooms as you do for stewing, and when you have poured away the black liquor that comes from them, put them into a Frying-pan with a piece of sweet Butter, a little Parsly, Thyme, sweet-Marjoram, a piece of Onion shred very small, a little Salt, and fine beaten Pepper, fry them till they are enough: Then having the above-mentioned Lear ready, put it to the Mushrooms while they are in the Pan, toss them two or three times, turn them forth and serve them.

To make Butter'd Loaves.

TAke the yolks of twelve Eggs, with six whites, and a quarter of a Pint of Yest: When you have beaten the Eggs well, strain them with the Yest into a Dish; adding a little Salt and two races of Ginger beaten very small; then put Flower thereto, till it come to a high Paste that will not cleave; roll the said Paste upon your Hands, put it into a warm Cloth, and let it lye there a quarter of an hour; then make it up in little Loaves, and bake them: Against they are baked, prepare a Pound and a half of Butter, a quarter of a pint of white-Wine, and half a pound of Sugar; these being melted and beaten together set them in the Oven a quarter of an hour.

To make a Giblet-Pye.

LEt the Goose-Giblets be scalded and well pick'd; then set them over the Fire with just Water enough to cover them; seasoning them pretty high with Salt, Pepper, an Onion, and a bunch of Sweet-herbs. When they are stew'd very tender, take them out of the Liquor and set them by to cool. Afterwards they are to be put into a standing Pye, or into a Pan with good Puff-paste round it, a convenient quantity of Butter, and the yolks of hard Eggs: Balls of farc'd Meat may also be laid over them; leaving a hole on the top of the Lid, to pour in half the Liquor the Giblets were stew'd in, just before your Pye is set in the Oven.

Dowlet-Pye.

LEt Veal roasted or parboil'd be chopt small with Beef-suet and Sweet-herbs, seasoning them with Sugar, Nutmeg and Cinnamon: Then beat as many Eggs as will moisten the whole Mass, and make it up into Balls shap'd like Eggs, sticking a Date in the middle of each: These are to be laid in a Pye with some Plums over them, either ripe or dry according to the season of the Year. A little before you draw it, pour in White-Wine, Butter and Sugar scalding-hot, and give it a shake or two, in order to be sent to Table.

Egg-Pye.

HAving boil'd twenty Eggs, mince the yolks small, and put to them three or four Spoonfulls of

of the best Canary-Wine, with the same quantity of Orange-flower Water. Season the whole with fine Sugar, Nutmeg, Cloves and Mace, and lay a Layer of wet and dry Sweet-Meats: Then beat up a Pound and a quarter of fresh Butter, with half a Pint of Cream, and mingle all the Ingredients together, in order to be put into your Pye. When it is drawn, pour in a little heated White-Wine beaten with the yolk of an Egg, grated Nutmeg and Sugar.

To make a Calfs-Chaldron-Pye.

TAke a Calfs-Chaldron, parboil it, and set it by to cool. When 'tis Cold, chop it very fine with half a pound of Marrow; season it with Salt, beaten Cloves, Mace, Nutmeg, a little Onion, and Lemmon-peel shred small; add also the juice of half a Lemmon, and mingle all together. Then make a piece of Puff-paste, and lay a Leaf of it in a Silver-dish of a convenient bignes; put in your Meat cover it with another Leaf of the same Paste, and bake it. As soon as it is drawn, open it and squeez in the juice of two or three Oranges; stir all well together, cover your Pye again, and let it be serv'd up.

Calves-Foot-Pye.

THe Calves-Feet must be boil'd, cut into halves and clear'd from the Bones: That done, you are to lay a Layer of Butter in the bottom of the Pye; then a Layer of Calves-Feet; upon that, Raisins of the Sun stoned, and cut small; over those, another layer of Calves-Feet; then Raisins of the Sun order'd as before, with Currans, Orange, Lemmon and Citron-Peel slic'd thin, a few beaten

Cloves, Mace, Nutmeg, a little fine Sugar and Salt. Afterwards the yolks of six boil'd Eggs are to be chopt and strew'd on the top, with a Layer of Butter.

Lumber-Pye.

LEt the Humbles of a Deer be parboil'd and well clear'd from the Fat; then put to them as much Beef-suet as Meat or more, and chop all together very fine: To these add three or four Pounds of Currans, half a Pound of Sugar, a pint of Sack, a little Rose-water, half a Pound of Candy'd Orange, Lemmon and Citron-peel, Dates stoned and slic'd, with Cloves, Mace, Cinnamon, Nutmeg, and a little Salt. Having fill'd your Pye, close it; and when 'tis bak'd, pour in somewhat above half a pint of Canary-Wine.

Calves-Foot Pudding.

LET two pair of Calves-Feet be boil'd very tender and stand till they are cold: Then take a Penny-loaf slic'd, a pint of Cream scalded, six Ounces of Beef-suet shred very fine, also five yolks and two whites of Eggs well beaten, a good handful of Currans, Salt, Sugar, and Nutmeg. Mix all these Ingredients with your Meat, cut off from the Bones and mince'd very small. Afterwards, having folded up a Veal-Caul, fill it with the Pudding and a good quantity of Marrow; sow it up in a Cloth, and let it boil almost two Hours: Then take it up, and lay it on Sippets, with Verjuice or Sack, Butter and Sugar; sticking it with blanch'd Almonds, Orange, and Lemmon-peel.

A Calf's-Chaldron Pudding.

TAke your Chaldron after it is half boiled and cold; mince it as small as you can with half a Pound of Beef-suet, or as much Marrow; season it with a little Onion, Parsly, Thyme, a piece of Lemmon-peel, all shred very small, Salt, beaten Nutmeg, Cloves and Mace mixed together, with the yolks of four or five Eggs and a little sweet Cream: Then have ready the great Gut of a Sheep scraped and washed very clean, which lay lain in White-Wine and Salt half a Day before you use it: Afterwards your Meat being mingled and made up somewhat stiff, put it into the Sheep's gut, and so boyl it; when it is enough, serve it to the Table in the same Gut.

To make a Banbury-*Cake.*

TAke a peck of fine Wheat-flower, six Pounds of Currans, half a Pound of Sugar, two Pounds of Butter, half an Ounce of Cloves and Mace, a pint and a half of Ale-yest, and a little Rose-water: Then boil as much new Milk as will serve to knead it; and when it is almost cold, put into it as much Sack as will thicken it, and so work it all together at the Fire; pulling it two or three times in pieces, before it is made up.

To make a Devonshire *White-Pot.*

TAke a pint of Cream, strain four Eggs into it, with a little Salt, and sliced Nutmeg, and season it with Sugar somewhat sweet: Then take almost a Penny-Loaf of fine Bread sliced very thin, and

and put it into a Dish with the Cream and the Eggs: Afterwards add a handful of Raisins of the Sun, boiled with a little sweet Butter, and so bake it.

To make Rice-Cream.

TAke a quart of Cream, two good handfuls of Rice-flower, a quarter of a Pound of Sugar and Flower beaten very small; mingle your Sugar and Flower together, put it into your Cream, adding the yolk of an Egg, beaten with a spoonful or two of Rose-water: Then stir all these together, and set them over a quick Fire, keeping the Cream continually stirring till it is as thick as Water-pap.

To make a very good great Oxfordshire-*Cake.*

TAke a peck of Flower by weight, and dry it a little; also a Pound and a half of Sugar, an ounce of Cinnamon, half an ounce of Nutmegs, a quarter of an ounce of Cloves and Mace, and a good spoonful of Salt; having beat your Salt and Spice very fine, sift it, and mix it with your Flower and Sugar: Then take three Pounds of Butter, and work it in the Flower; it will take up three hours in working: Afterwards having provided a quart of Ale-yest, two quarts of Cream, half a pint of Sack, six grains of Amber-greece dissolved in it, half a pint of Rose-water, sixteen Eggs, eight of the whites; mingle these with the Flower, and knead them well together: Let your Paste warm by the Fire till the Oven is hot, which must be little hotter than for Mancher; when you make it ready for the Oven, add thereto six Pounds of Currans, two Pounds of Raisins of the Sun stoned and minced;

ed; so make up your Cake, and set it in the Oven stopped close; it will require three hours baking: When baked, take it out, and frost it over with the white of an Egg and Rose-water well beat together; strew fine Sugar upon it, and set it again into the Oven; that it may Ice.

To make a Pompion-Pye.

TAke about half a Pound of Pompion and slice it, a handful of Thyme, a little Rosemary, Parsly, and sweet Marjoram slipped off the stalks, and chopt small; also Cinnamon, Nutmeg, Pepper, and six Cloves, all beaten with ten Eggs: Then mix them, and beat them all together, and put in as much Sugar as you think fit: Fry the whole Compound like a Froize, let it stand till it is cold, and fill your Pye. Afterwards take Apples sliced thin round ways, and lay a row of the Froize, and a layer of Apples, with Currans betwixt the layer while your Pye is fitted; and put in a good deal of sweet Butter before you close it: When the Pye is baked, take six yolks of Eggs, some White-Wine or Verjuice, and make a Caudle thereof, but not too thick; cut up the Lid and put it in, stir all well together till the Eggs and Pompions are not perceived, and so serve the Pye up.

To make good Sausages.

TAke the lean of a leg or loin of Pork, with four Pounds of Beef-suet, and shred them small together: Season the whole with Salt, Pepper, half an ounce of Cloves and Mace beaten, a handful of Sage chopt small and a little Rosemary. Then mingle these Ingredients with the

Meat,

Meat, break in ten Eggs, only leaving out two or three of the Whites, and temper all thoroughly with your Hands, in order to be put into Sheep's Guts well cleans'd for that purpose.

To make excellent Sausages without Skins.

HAving cut off the lean of a young Leg of Pork, let it be cleared from all the Skins, Fibres, and Grisles, and minc'd very small: Then take two Pounds of Beef-suet likewise shred small, two handfuls of red Sage, a little Nutmeg, Pepper and Salt with a small piece of an Onion; chop these together with the Meat and Suet, adding the yolks of two or three Eggs, and make all up into a Paste: When there is occasion to make use of it, roll out as many pieces as you please in the form of ordinary Sausages, and so fry them.

To make Fritters.

TAke half a pint of Sack, a pint of Ale, some Ale-yest, nine Eggs, yolks and Whites, beat them very well, the Eggs first, then all together; put in some Ginger, Salt, and fine Flower; let it stand an hour or two, and shread in the Apples. When you are ready to fry them, your Suet must be all Beef-suet, or half Beef, and half Hogs-suet dried out of the Leaf.

Court-Fritters.

LET a Posset be made with a pint of Canary-Wine, and fresh Milk from the Cow: Then take off the Curd, and slip it into a Bason with six Eggs; seasoning the whole with a little Nutmeg:

meg: Afterwards it must be well beaten together with a Birchen Rod, and made into a Batter with Flower; which is to be fry'd in clarify'd Beef-suet.

To make Curd-Cakes.

HAving provided a pint of Curds with four Eggs leaving out two of the Whites, add some Sugar, grated Nutmeg and a little Flower: These being well mingled together, drop them as it were Fritters into a Frying-pan, in which Butter is heated.

To make scalding Cheese towards the latter end of May.

TAke your Evening-milk, and put it into Bowls or Earthen Pans: In the Morning, fleet off the Cream in a Bowl by it self, and pour the Fleet-Milk into a Tub, with the Morning-Milk: Then turning in the Night's Cream, stir all together, and put in the Rennet, as for ordinary New-Milk Cheese, so as it may be thick. When the Cheese is come, gather the Curd, into the Cheese-cloth, and set the Whey over the Fire, till it is scalding-hot; put the Cheese in a Cloth into a Keiler that has a Waste in the bottom of it, and pour in the hot Whey. Afterwards let out that, and put in more, till your Curd feel hard; then break the Curd with your hands as small as is possible, and put a handful of Salt thereto: That done, slip it into the Fat, turn it at Noon and Night, and the next Day put it into a Trough in which Cheese is Salted; let it be turn'd as long as any will enter, and afterwards laid on a Table or

Shelf

Shelf all Summer. If you would have your Cheese mellow to eat within a Year, they must be laid in Hay in the Spring; if to keep two Years, let them dry on a Shelf out of the Wind, all the next Summer and in Winter lay them in Hay for a while, or set them close one to another. However, I seldom cover any with Hay; but turn and rub them once a Week with a dry Cloth, especially when they are old, to prevent their rotting.

To make Royal Paste.

TAke a Pound of the Fineſt Flower; put in the Whites of ten Eggs, a quarter of a Pound of double-refin'd Sugar, a little Nutmeg and Cinnamon beaten very fine: Let all be made into a pretty ſtiff Paſte, with a pint of Sack, and ſome of the beſt Cream; then roll in a Pound of Butter at five or ſix times working. This Paſte is proper for laid Tarts, ſpread Tarts and Orange Puddings, or for the Garniſhing of Diſhes.

Puff-Paſte.

HAving ſet by ſix handfuls of Flower well dry'd; put to it, half a Pound of Butter, and two Whites of Eggs, and wet all with cold Water: Then let a Pound and a half of Butter be divided into ſeveral Parts; roll out the Paſte, and ſtick on half a Pound of Butter in little bits all over it; that done, fold it up again, and flower it; roll it abroad again, and ſo do three times, till the Butter is quite taken up. This quantity of Paſte is ſufficient to cover a whole Diſh.

White Puff-Paste.

LET the Whites of three Eggs beaten up be put to a Pound of fine Flower; then make it into Balls with cold Water, and roll in a Pound of Butter, at five or six times rolling: In the Winter, the Butter must be beaten to make it work, and in the Summer, 'tis requisite to keep it as cool as is possible. This sort of Paste is fit for Cheese-Cakes, Taffaty-Tarts, &c.

To make Cheese-Loaves.

LET an equal quantity of Cheese-Curds, and grated Bread, be well temper'd with yolks of Eggs, Nutmeg and Mace, and sweeten'd with Sugar, then put this Compound into earthen Porrengers, in order to be leisurely bak'd. When they are done enough, turn out your Loaves, cut a hole on the top of each, and put Butter into them: Afterwards set them into the Oven again, to rise and take Colour.

To make very good Vinegar.

LET a convenient quantity of Spring-Water be pour'd into a Vessel; allowing to every Gallon, two Pounds of Malago-Raisins; then lay a Tile over the Bung, and set the Vessel in the Sun, till the Vinegar is fit for use. Otherwise your Water and Raisins may be put into a Stone-jugg set in the Chimney-corner near the Fire, for the same purpose.

Elder-

Elder-Vinegar.

HAving gather'd Elder-Flowers, let them be pick'd very clean and dry'd: To every quart of Vinegar allow a good handful of Flowers, put them into double Glasses or Stone-Bottles, and set them in the Sun, by the Fire, or in a warm Oven, for a Fortnight: Then strain the Vinegar; and pour it into a Vessel, to be kept for use. Rose-Vinegar, may be made after the same manner.

To make Verjuice.

TAke Crabs whose Kernels are turned black, and lay them in heaps to sweat; which afterwards are to be separated from the rotten ones and picked from Stalks: Then stamp them to Mash with Beetles, and fill a Bag made of Course Hair-cloth, as square as the Press with the stamped Crabs; which being well pressed, put up the Liquor in convenient Vessels,

To make a Collar of Beef.

TAke the thinest end of a Coast of Beef, boil it and lay it in Pump-water, and a little Salt three days; shifting it once every day; the last day put a pint of Claret-Wine to it, and when you take it out of the Water, let it lye two or three hours a draining: Then having cut it almost to the end in three slices, bruise a little Cocheneel, with a very little Allum, mingle it with the Claret-Wine, and colour the Meat all over: That done, wash a dozen of Anchovies, bone them, and lay them into the Beef, seasoning it with Cloves, Mace, Pepper,

two

two handfuls of Salt, and a little ſweet-Marjoram, and Thyme. When you make it up, roll the innermoſt ſlice firſt, and the other two upon it, being very well ſeaſoned every where. Afterwards having bound all about very tight with Courſe Tape, put it into a Stone-Pot, ſomewhat bigger than the Collar; and pour upon it a pint of Claret-Wine, with half a pint of Wine-Vinegar; adding a ſprig of Roſemary and a few Bay-leaves, in order to be well bak'd; before it is quite cold, take it out of the Pot, and keep it dry as long as you pleaſe.

To Collar a Breaſt of Veal.

LET a large fat Breaſt of Veal be bon'd and clear'd from the Griſtles: Then having cats'd ſweet Marjoram, Thyme, Winter-Savoury, Sage, Chives, and a little Lemmon-peel to be ſhred ſmall, mingle them with Nutmeg, Pepper, Salt, and three hard Eggs chopt ſmall. That done, let five Anchovies boned, with four Ounces of Bacon ſlic'd thin, be laid over the Meat; let your ſeaſoning, and Herbs be ſtrew'd upon it, and let ſome Marrow and Beef-ſuet ſhred together, be mixt with the other Ingredients. Laſtly, roll up your Collars hard, and tye them with Courſe Tape, before they are ſet in the Oven.

To make Scotch *Collops.*

HAving cut thin ſlices out of a Leg of Veal, beat them with a Rolling-Pin, and lard them with Bacon: Then let them be well rubb'd over with Thyme, Marjoram, Savoury, Parſly, young Onions ſhred ſmall, Salt, Pepper and a little Nutmeg: That done, dip your Collops in the yolks of Eggs

Eggs temper'd with a little Flower, and fry them in fresh Butter. In the mean time having prepar'd a strong Gravy, dissolve a few Anchovies in it, and add a Glass of Claret, with the juice of a Lemmon and a Shalot or two. Set this Sauce over the Fire, to stew for a while between two Dishes, and thicken it with the yolk of an Egg beat up with a piece of Butter. Then pour all over your Meat, with crisp'd Bacon, farc'd Balls, Veal Sweet-breads cut in small Pieces, fry'd Oisters and Mushrooms. The Dish is to be garnish'd with Barberries and Horse-radish.

Mutton-Cutlets.

CUT your Stakes out of a Neck or Loin of Mutton and hash them: Then they are to be season'd with Pepper, Salt, Nutmeg, Thyme, Marjorem and Parsly, chopt and strew'd over them with grated Bread. Afterwards you are to wash them over with drawn Butter, and let them boil in a stew-pan over a Charcoal-Fire. The Sauce is to be made of White-Wine, Gravy, some Butter stirr'd in, two Anchovies, and a little Lemmon-peel shred very small.

To make Gravy.

LET a lean piece of Beef be cut in thin slices, well beaten, and fry'd brown with a Lump of Butter, till the goodness is out. Then throwing it away, put into the Gravy, a quart of strong Beef-broth, and half a pint of Claret, or White-wine, with four Anchovies, a Shalot or two, a little Lemmon-peel, Cloves, Mace, Pepper and Salt. Let all boil well together, and when your Gravy is ready, pour it into an earthen Pot, and set it by for Use.

To

To Fry Beef.

HAving cut a piece of the Rump into Stakes, let them be well beaten with a Rolling-pin and Fry'd in half a pint of Ale: Then season all with Salt, Nutmeg, Shalots, Thyme, Parsley, and Savoury shred small: For the Sauce, roll a piece of Butter in Flower, and shake it up very thick.

To make Cheese-Cakes.

TAke three Eggs beat them very well, as they are beating, add as much fine Flower as will make them thick; then put to them three or four Eggs more, and beat all together: Afterwards set a quart of Cream with a quarter of a pound of sweet Butter, over the Fire, and when it begins to boil slip in it your Eggs and Flower; stir it very well, and let it boil till it is thick; then season the whole with Salt, Cinnamon, Sugar and Currans, and set your Cheese-Cakes in the Oven.

Another sort of Cheese-Cakes.

HAving caus'd a quart of Cream to be boil'd; beat the Yolks of two Eggs and slip them in when the Cream is cold; set it over the Fire again, and let it boil till it comes to a Curd: Then beat blanched Almonds with Orange-flower Water, and put them into the Cream, with a little Napl:s-bisket, and some green Citron shred small. Let your Cheese-Cakes be sweeten'd with good Sugar that has Musk-plums ground in it, and let them be bak'd in an Oven moderately heated.

Another

Another sort of Cheese-Cakes, according to Mrs. Leeds *Receipt.*

TAke six quarts of Milk, with Rennet pretty cold, and when 'tis tender come, drain the Whey from it in a Strainer: That done, press your Curd, and shift it into dry cloths till it wet them no longer; beat it in a Stone-mortar, till it looks like Butter; pass it thro' a fine Strainer, and temper it with a pound and a half of Butter. In the mean while, let one pound of Almonds be pounded with Rose-water, and afterwards intermixt with the Yolks of twenty Eggs, a quart of Cream, two great Nutmegs and a pound and half of Sugar. When the Coffins are ready, mingle all the Ingredients together; set your Cheese-cakes in the Oven, and they'll be bak'd in the space of half an Hour.

Winter Cheese-Cakes with Puff-Paste.

TO make the Curd, five Eggs are to be slipt into a pint of Cream and a little Bisket grated into it. For the Crust, to a pound of Flower, you must allow three quarters of a pound of Butter, which is to be roll'd into the Flower, when wet with Milk and made stiff with two Eggs.

To make a Quaking-Pudding.

TAke a pint and somewhat more of thick Cream, ten yolks of Eggs and three Whites; beat them very well with two Spoonfuls of Rose-water, mingle the Eggs with the Cream and two or three spoonfuls of fine Flower, grate in some Nutmeg, and sweeten it to your Taste. Afterwards having ty'd

ty'd up your Pudding fast in a Bag well flower'd or butter'd very thick, to prevent its running out, put it into a Pot of boiling Water; and keep it continually boiling for an Hour: Then take it up, and make Sauce of Sack, Butter and Sugar, to be pour'd all over it, with Orange, Lemmon and Citron-Peel minc'd small; blanched Almonds may also be cut in little pieces and stuck upon it.

To Pickle Ashen-Keys.

TAke the youngest Keys in *May*, when they are full grown and tender; put them into a Liquor made of half Vinegar and Water with some Salt; so as they may be only just cover'd; and set all upon hot Embers, but let them not boil: Keep them continually stirr'd and they'll be at first Yellow, and afterwards Green: Then taking them out, spread them on a board till they are cold, in order to be put up in fresh Vinegar and Salt, with a piece of Allum; let the Crock be close cover'd with a Weight upon it.

Another way of Pickling Ashen-Keys.

GAther them while they are very tender, and parboil them in a little fair Water: Then boil a pint of White-wine with a quarter of a pint of Vinegar, the juice of a Lemmon, and a little Bay-Salt; slip your Keys into this Pickle, when cold; and let them be kept from the Air.

To Pickle Broom-Buds.

TAke the Buds before they grow Yellow on the top, and make a Brine for them of Vinegar and

and Salt, which may be done only by shaking all together, till the Salt is melted: Then put in your Buds, stir them once a Day till they sink in the Pickle, and be sure to keep them close cover'd.

To Pickle Elder-Buds, or Plum-Buds.

HAving caus'd Water and Salt to be boil'd together, throw in the Buds, and let them boil for a while, but not till they are tender; then strain them, and set them by too cool. In the mean time, having provided a convenient quantity of White-wine Vinegar, boil it with two blades of Mace and a little whole Pepper: Put your Buds into this Pickle, and let them stand nine days; which being expir'd, they must be scalded in a Brass-kettle six several times, till they are as green as Grass, taking care to prevent their growing soft; then they are to be put into Pots and ty'd down with Leather. Plum-buds may be pickled after the same manner.

To Pickle Samphire.

SAmphire being gather'd in the Month of *May*, (when 'tis in its Prime) let it be pick'd and laid in Salt and Water for two Days. Then taking it out, put it into a Brass-pot, and soak it very well in the best White-wine Vinegar; it being extremely subject to Waste: Afterwards having set it over a gentle Fire, let it continue close cover'd till 'tis become very green and crisp, but not soft or tender; at that Instant it must be disposed of in Pots, ty'd down close with Leather:

To

To Pickle French *Beans.*

HAving provided *French* Beans that are very Young, break off their tops and tails, and ross them into good White-wine Vinegar, with a race of Ginger beaten gross, and a little whole Pepper. After they have lain thus nine or ten Days, boil up the Pickle in a Brass-kettle, and slip in your Beans that they may have just one Walm: That done, remove them from the Fire, stove them down, and lay them by for some time: Set them on again, and let the same thing be done six times, till they are as green as Grass; then put them into an Earthen Pot, close stopt; and they'll keep all the Year. If they should change Colour, let the Pickle be boil'd again, and pour'd over them scalding-hot.

To pickle Walnuts.

HAving set a Pot of Water to boil over the Fire, take it off, and let it cool a little; then put your Walnuts, and leave them in the same condition seven Days. When that time is expir'd, use them to boil a quarter of an hour in another Pot of fresh boiling Water; that done, wipe your Nuts dry with a Cloth, and throw them into as much White-Wine-Vinegar as will cover them above two Inches deep; adding Cloves, Mace, Ginger, whole white Pepper, a Nutmeg cut into quarters, Mustard-Seed bruis'd, seven Cloves of Garlick, and as many Shalots peel'd. All these Ingredients ming'led together, are to stand in the Pickle nine Days: At the end of which, the Pickle being drawn off, is to be boil'd up, and set

by till it is cold; then slip in your Nuts, and let the Pot or other Vessel be ty'd down close with Leather.

To pickle Asparagus.

TAke the largest Asparagus that can be got, cut off the White at the ends, and scrape them lightly to the head, till their green Colour appears very lively: Then they are to be wip'd with a Linnen-Cloth, and laid even in a broad Gally-Pot, throwing over them a little Salt with two Penny-worth of Cloves and Mace, That done, pour in as much White-Wine Vinegar as will cover them well, and let all lye in the cold Pickle nine Days. Afterwards turn out your Pickle into a Brass-kettle and let it boil, to the end that the Asparagus may be slipt into it and stov'd down close: When they have stood by a little, set them over the Fire again till they are very green, taking care that they do not boil to be soft. Lastly, set them in order in a large Gally-Pot, tye them down after the usual manner, and keep them for Use.

To pickle Colly-Flowers.

LET the closest and whitest Colly-Flowers be pickt, and cut a Finger's length from the Stalk: Boil these for a while in a Cloth with an equal quantity of Milk and Water, but they must not be made tender by any means; then take them out carefully, and set them by to cool. In the mean time some Cloves, Mace, a Nutmeg cut into quarters, and a little whole White Pepper are to be well boil'd in a convenient quantity of White

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Wine Vinegar, and set aside till the Liquor is cold; when you are to slip in your Colly-Flowers, and in three days they may be serv'd up to Table.

To pickle Mushrooms.

LET small Button-Mushrooms be gather'd in the Morning; wash and rub them clean with a piece of Flannel in fair Water, and as they are doing toss them into other fresh Water. Afterwards having set a Pan with one half Milk, and the other half Water over the Fire, when it boils, throw in your Mushrooms, and let them boil up quick for half a quarter of an hour: Then let them be turn'd into a Sieve, and drain'd till they are cold. In the mean while, your Pickle is to be made of the best White-Wine-Vinegar, with Mace, long Pepper, and a race of Ginger boil'd in it, a Nutmeg cut into quarters, is also to be slipt in, when the Liquor is enough. As soon as it is cold, put it into a Glass with your Mushrooms, adding a little of the best sweet Oil to preserve them.

Another way of pickling Mushrooms White.

YOur Mushrooms being well wash'd and rubb'd as before, boil them in fair Water with a little Salt, for half an hour; then drain them on a Cullender, and let them stand by to cool: For your Pickle, let Vinegar be boil'd with a few blades of Mace, two Nutmegs slic'd, whole White Pepper and Salt. When it is cold, slip your Mushrooms into the Pickle, and keep them in Pots close covered.

To pickle Cucumbers.

WIpe the Cucumbers clean, and throw them into a Brine made of Water and Salt strong enough to bear an Egg; after they have lain therein twelve hours, take them out, wipe them dry, and put them into an earthen Crock or Steen, having first laid on the bottom of it a layer of Dill, with a little Mace and White Pepper whole. Then lay a layer of Cucumbers upon that, as also another Layer of Dill, Mace and Pepper over them; and so continue, till you have dispos'd of all the Cucumbers: That done, boil your Vinegar, which (if too strong) may be temper'd with a third part Water; pour it boiling-hot upon the Cucumbers; and cover them close for two Days. Afterwards the Vinegar being drawn off, let it be boil'd a-new, scumm'd, and pour'd upon them again scalding-hot; do this three or four times: Then put in a piece of Allum, and stop the Vessel close to keep out the Air; by which means your Cucumbers will be as green as Grass and very crisp.

To pickle Cucumbers, as they are usually done by Oil-Men.

HAving wip'd them very clean, lay a layer of Dill and Fennel at the bottom of your Jarr; then a layer of Cucumbers; upon that, a layer of Dill and Fennel; do this till all your Cucumbers are taken up. That done, boil Vinegar with Salt, that it may bear an Egg; into which put a little piece of Allum, with some Ginger in gross Powder, white Pepper, Coriander-Seeds, Dill-Seeds, Caraway-Seeds and Cloves: Pour this Pickle hot upon

upon the Cucumbers, ſtop up the Mouth of the Veſſel, and cloſe all the Joynts with Wax or Roſin. About a Month or ſix Weeks after, let the Pickle be drawn off, boil'd and ſcumm'd, in order to be pour'd again hot upon the Cucumbers, and let the Veſſel be ſtopt as before; ſo they'll keep long and be green and criſp: If they are not green enough, you may boil the Pickle again, and turn it hot upon them. For five Hundred Cucumbers, it will be requiſite to provide two Gallons and a half of Vinegar, an Ounce and a half of Allum, one Ounce of Ginger, half an Ounce of Pepper, and as much Dill-Seed, Coriander-Seed and Caraway-Seed.

I have been told by an Oil-Man, who had given over his Trade, that they us'd to put into a Jarr, when the Cucumbers were pickled, ſome drops of Oil of Spike, which he ſaid would make them very green; and then the Pickle need not be boil'd again,

To pickle Cucumbers another way for preſent Uſe.

TAke five Hundred Cucumbers, wipe them clean, and lay them with Dill and Fennel as before; to which add the following Pickle, *viz.* Of White-Wine Vinegar two Gallons, of ſtrong Brine that will bear an Egg, two quarts; Bay-Leaves Thyme and Walnut-Tree Leaves of each half a handful; Ginger Powder'd groſs, Dill-Seeds Coriander-Seeds, and Caraway-Seeds bruis'd, of each three quarters of an Ounce; White Pepper bruis'd, half an Ounce; Cloves and Mace, of each half a dram: Boil all theſe Ingredients together, and let them ſtand till they are almoſt cold; then pour them upon the Cucumbers, and they'll be fit to eat in a few Days. After a fortnight or three

Weeks, the Pickle must be taken out, boil'd, scumm'd and put in again.

There is nothing more convenient for the pickling of Cucumbers, than an earthen Steen, that has a Tap-hole near the bottom of it, to put in a Brass-Cock or Cane; whereby to draw off the Pickle, when it is to be boil'd again.

To pickle Melons or great Cucumbers.

HAving provided the best and largest green Cucumbers, cut a slip out of their sides the whole length of them; let them be clear'd from the Seeds and well drain'd: Then season all with whole Pepper, Cloves, Mace, and Mustard-Seed bruis'd; put in also three Cloves of Garlick, and as many of Shalot peel'd, with some Ginger slic'd thin and a little Salt. That done, let the piece that was cut out be laid on again, and bound up close with Pack-Thread. Afterwards your Cucumbers are to be put into as much White-Wine Vinegar, as will cover them; adding a good deal of made Mustard, with Salt and a Bay-leaf. After they have lain in this cold Pickle, nine days, slip them into a Brass-kettle set over the Fire, and let them have a Walm or two; then taking all off, stove them down close, and let them stand by for a while; set them on again, and continue to do so, till they come to a very green Colour. At that instant, take them out, and having boil'd up the Pickle, pour it over them scalding-hot. Thus the Work being finish'd, you need only cover the Pot and tie it down close with Leather.

To

To pickle Barberries.

LET a Pickle be first made with Water and Salt strong enough to bear an Egg; throwing in some shatter'd Barberries to give it a red Colour: That done, strain the Liquor into a Pot, and when 'tis cold, put in your best Barberries, with some White-Wine Vinegar, and half a Pound of brown Sugar.

To pickle Purslain.

TAke Purslain stalks and all, boil them tender in fair Water, and lay them drying upon a Linnen-Cloth: When are thorough dry, put them into Gally-Pots, and cover them with White-Wine Vinegar in which Salt is dissolved.

To keep Quinces raw.

HAving cut some of the worst Quinces into small pieces, with the Cores and Parings, put them into a Gallon of Water, with three spoonfuls of Salt and as much Honey: Let all boil together till the Liquor is very strong, and when cold, pour it with half a Pint of Vinegar into a Wooden Vessel, or earthen Pot: Then take as many of the best Quinces as will go into your Liquor, stop them up very close that no Air get in, and they'll keep all the Year.

To make a Gooseberry-Fool.

PUT your Gooseberries into a Silver or earthen Pot, set in a Kettle of boiling Water, and

when they are enough, let them be ſtrain'd: Afterwards, having made them ſcalding-hot again over the Fire, beat them well with a good piece of freſh Butter, Roſe-water and Sugar, pour in ſome heated Milk, and ſlip in the yolks of two or three Eggs: Then ſtir the whole Meſs together, and ſet it by to cool.

To make a Green Pudding.

TAke a convenient quantity of boil'd Mutton minc'd, and Beef-ſuet ſhred; with a little Thyme, ſweet Marjoram, Parſly, and a handful of Spinage: Let all theſe be well incorporated together, with a little grated Bread, a little Flower, ſome Cream, Currans, three yolks of Eggs, Sugar and Nutmeg: Then roll up your Pudding in a Sheep's Caul, and ſet it in the Oven.

To make Black Puddings.

SET a Pint of Oatmeal to ſteep all Night in a Gallon of new Milk or Cream; or elſe boil it to the conſiſtence of Pudding: Then put in a ſufficient quantity of grated Bread, four Eggs, ſome Sage, Penny-royal and other Sweet-Herbs, with a little Salt, Cloves and Mace; and let all be well mingled together: To theſe add a Pint and a half of Blood, ſtrain'd; with half a Pound of Beef-ſuet ſhred fine, and one Pound and half of Lard, cut into long Pieces. Afterwards having fill'd up the Guts, let them have one Boiling; that done, take them up, and prick them with a Pin, to give them vent; then ſlip them into the Liquor again, and let them boil till they are full enough.

To

To make a good Cream.

WHen you churn Butter, take out six spoonfuls of Cream, just as it is ready to turn, that is, when 'tis a little frothy. That done, boil other Cream as much as will make a Dish, and season it with Sugar and a little Rose-water. When it is quite cold, mingle it with that you took out of the Churn and serve it up.

Spanish Cream,

PUT hot water into a Pail, and go with it to the Milking: Then pour out the Water, and instantly Milk into it; also strain it into Milk-pans of an ordinary size, but not after an ordinary way; for you must set your Pans on the ground and standing on a stool, pour forth the Milk that it may rise in Bubbles with the fall. This on the Morrow will be a very tough Cream, which you must take off with your Skimmer, and lay it in the Dish, layer upon layer, and if you please strew some Sugar between them.

Clouted Cream.

TAke four quarts of new Milk, one of Cream, and six Spoonfuls of Rose-water: Having put these together in a great earthen Milk-pan, set it over a Charcoal-Fire well kindled, but take care that the Fire be not too hot; let it stand a day and a night, and when you go to take it off, loosen the edge of your Cream round about with a Knife. Then take your Board, lay the edges that are left beside the board cut into many pieces, and put

them into the Dish first. That done, scrape some fine Sugar upon them, take off the Cream with your Board as clean from the Milk as you can, and lay it upon your Dish; and if the Dish is little, there will be some left, which you may put into what fashion you please, and scrape good store of Sugar upon it.

Sack-Cream.

HAving set a quart of Cream on the Fire, when 'tis boil'd, drop in a Spoonful of Sack, and stir it well, to prevent its curdling: Continue to do so till you have put in six spoonfuls; then season it with Sugar, Nutmeg, *&c.*

Sage-Cream.

A Quart of Cream being well boil'd, let a quarter of a Pint of red Sage-Juice be put into it, with half as much Rose-water, the same quantity of Sack and half a Pound of Sugar. Thus a Cream of the like Nature may be made with any sort of wholesome and pleasant Sweet-Herbs.

French *Barley-Cream.*

TAke a quart of Cream and pour it into a Porrenger of *French* Barley, that has been boil'd in nine Waters; put in some large Mace, with a little Cinnamon and let all boil a quarter of an hour. That done, take two quarts of Almonds blanched, and beat them very small with Rose-water or Orange-water and Sugar; the Almonds being strain'd into the Liquor, let it over the Fire stirring

ſtirring it till 'tis ready to boil. Then taking it off, continue to ſtir it till it be half cool'd; add thereto two ſpoonfuls of Canary or White-Wine, and ſend it cold to the Table.

To make a fine Junket.

PUT Rennet to a quantity of New-Milk heated, and ſet it by to cool: Then ſtrew it with Sugar and beaten Cinnamon; over that pour ſome Cream, ſtrew Sugar upon the Cream, and ſprinkle it with Roſe-water.

A particular way of making Haſty-Pudding.

HAving provided a quart of Milk, throw in two handfuls of Raiſins of the Sun and as many Currans: Then add two Manchets grated, with Nutmeg and a little Flower: Let all boil almoſt half an Hour, ſlip in a lump of Butter in the boiling, and diſh your Pudding with pieces of Butter laid up and down upon it.

To make Liver-Puddings.

LET a Hog's-Liver be boil'd and dry'd in an Oven, till it is fit to grate: When 'tis grated, paſs it thro' a courſe Sieve, and take a pound of it to a pound of grated Bread, alſo a pound of Currans, with two pounds of dry Beef-Suet, ſhred ſmall, and preſs'd thro' the ſame Sieve: Seaſon the whole with an Ounce of Spice, *viz.* Nutmeg, Cinnamon, Cloves, Mace, and two grains of Ambergreece. Mingle all theſe Ingredients well together, and pour on them three pints of New Milk boil'd: Let them be cover'd for a while, and add ſix Eggs beaten,

beaten with two or three Spoonfuls of Orange-flower Water, and a little Salt.

To boil Pigeons.

HAving ſtuff'd your Pigeons with Parſley and Butter, put them into an Earthen Pot, with ſome ſweet Butter, and let them boil: Afterwards add thereto ſome Parſley, Thyme, Roſemary and Spinage ſhred, with a little groſs Pepper and Salt: Then ſtrain in the Yolk of an Egg, with ſome Verjuice, lay Sippets in the Diſh, and let it be ſerv'd up.

To Ragoo Pigeons.

LArd your Pigeons, and cut them into halves, leaving ſome whole; ſeaſon them with Salt, Pepper, Cloves and Mace, and waſh them over with the Yolks of Eggs: Then having heated a good deal of Butter in a Frying-pan over the Fire, make it brown with a little Flower, ſlip in your Pigeons and juſt brown them: That done, take them out, and turn them into a Stew-pan with as much ſtrong Gravy as will cover them: Let them ſtew till they are very tender, with a bunch of ſweet Herbs, and when they are almoſt enough, take out the Herbs, and put in Oiſters, Anchovies, Muſhrooms and Pickles, with a little Shalot. Laſtly, roaſted Larks, or other ſmall Birds are to be laid round the Diſh, and for want of Birds, pieces of fry'd Sweet-Breads dipt in the Yolks of Eggs.

A Ragoo of Mushrooms.

CUT your Mushrooms into slices, and fry them in Lard or Butter; season'd with Salt, Nutmeg, and a faggot of sweet Herbs: The Sauce is to be made with a little Flower, Yolks of Eggs and Lemmon-juice.

To make a Chicken-Pye.

LET young Chickens be boil'd in an equal quantity of Milk and Water; then strip off their Skins, and season them with Salt, Cloves and Nutmeg: Afterwards having put Puff-paste round your Dish, as also in the bottom of it, lay a Layer of Butter, with Artichoke-bottoms, Veal Sweet-Breads and Cocks-Combs; over these a Layer of Chicken, with a bit of Butter roll'd up in the Seasoning, and some Balls of farc'd Meat. At last lay on the Lid made of Puff-paste and set it in an Oven moderately heated.

When the Pye is bak'd, while it is hot, pour in your Caudle, prepar'd after this manner. Let half a pint of White-wine or Cider be boil'd with a blade of Mace; then remove it from the Fire, and slip in the Yolks of two Eggs well beaten with a spoonful of Sugar, and a little bit of Butter roll'd up in Flower.

A Lamb-Pye.

HAving cut the Lamb in thin slices; season them with Salt, Sugar, small Pepper, Nutmeg, Cloves and Mace, and lay them in your Coffin: Then

Then put over them, as alſo between every Layer, the Marrow of two or three Bones, Butter, Skirrets boil'd and blanch'd, Raiſins of the Sun ſton'd, Currans and Dates, with ſlic'd Lemmon, candy'd Lemmon, dry'd Cittern, preſerv'd Barberries and large Mace.

For the Caudle, ſet White-Wine, Verjuice and Sugar over the Fire, and ſtir it about till it begins to thicken; then putting in the Yolks of three or four Eggs, pour all into your Pye, thro' a Funnel, give it a ſhake or two, ſcrape on ſome Sugar and let it be ſerv'd up.

To boil a Capon or Hen.

TAke a young Capon or Hen; when you draw it, take out the fall of the Leaf clean away, and it being well waſhed, fill the Belly with Oiſters: In the mean time, let a Neck of Mutton be boil'd in ſmall Pieces and well ſcummed; put your Capon into the Pipkin, and when it is boiled ſcum it again; but be ſure you have no more Water, than will cover your Meat; that done, add a Pint of White-Wine, with ſome Mace, two or three Cloves, and whole Pepper. A quarter of an Hour before your Meat is boiled enough, put into the Pipkin three Anchovies ſtript from the bones and waſhed, and take care that Salt be put at firſt to your Meat: A little Parſly, Spinage, Endive, Sorrel, Roſemary, or ſuch kind of Herbs, will do well to boil with the Broth; which being ready to diſh, let convenient Sippets be cut: Then take the Oiſters out of the Capon, lay them in the Diſh with the Broth, and put ſome juice of Lemmons and Oranges into it according to your Taſte.

To

To make Balls of Veal.

TAke the lean of a Leg of Veal, and cut out the Sinews; mince it very ſmall, and with it ſome fat of Beef-ſuet; if the Leg be of a Cow-Calf, the Udder will be good inſtead of Suet: When it is very well temper'd together with the Chopping-knife; have ſome Cloves, Mace, and Pepper beaten, and with Salt ſeaſon your Meat, putting in ſome Vinegar: Then make up the Meat into little Balls, and ſet them to boil in good ſtrong Mutton-broth; as ſoon as they are boiled enough, take the yolks of five or ſix Eggs well beaten, with as much Vinegar as you pleaſe, and ſome of the Broth mingled together: Stir it into all your Balls and Broth, give it a warm on the Fire; then diſh up the Balls upon Sippets, and pour the Sauce on it.

Balls of farc'd Meat for a Chicken-Pye.

TAke Chicken-Marrow, with a few Crums of White-Bread, a little Thyme and Savoury, and the yolks of two Eggs well beaten; let the whole be ſeaſon'd with Salt, Pepper, Cloves and Mace: Then having ſcalded a little Spinage, drain it well, mince it ſmall, and mix it thoroughly with the other Ingredients, to make them look green: The Balls may be roll'd into ſeveral Figures, ſome long, ſome round, *&c.*

To make Mrs. Shelly's *Cake.*

TAke a Peck of fine Flower, and three pounds of the Beſt Butter, work your Flower and Butter

Butter very well together: Then take ten Eggs, (leave out six Whites) with a pint and a half of Ale-Yeſt; beat the Eggs and Yeſt together, and put them to the Flower: Take alſo ſix pounds of blanched Almonds, beat them very well, putting in ſome Roſe-Water to keep them from Oiling, and add what Spice you pleaſe. Let this be put to the reſt, with a quarter of a pint of Sack and a little Saffron; and when you have made all into Paſte, cover it warm before the Fire, and let it riſe for half an hour; that done, put in twelve pounds of Currans well waſhed and dryed, two pounds of Raiſins of the Sun ſtoned and cut ſmall, one pound of Sugar; the ſooner you put it into the Oven after the Fruit is put in, the better.

To boil Cream with Codlins.

LET a quart of Cream be boil'd with Mace and Sugar, while two Yolks of Eggs are well beaten with a ſpoonful of Roſe-water and a grain of Amber-greece: That done, ſlip them into the Cream, with a piece of ſweet Butter as big as a Walnut, and ſtir it over the Fire till it is ready to boil: Then ſet it by for ſome time to cool, and continue to ſtir, till it is quite cold. Afterwards put a quarter of a pound of ſtrain'd Codlins into a Silver-Diſh over a few Coals to dry, and when Cold pour your Cream upon them; let them ſtand cover'd on a gentle Fire for an Hour, and then ſerve them up.

To make Black-Caps.

CUT large Pippins into halves, without paring them, take out the Cores, and put a little

Lemmon-

Lemmon-peel in their ſtead: Afterwards having laid them in a Mazarine-Diſh with the Core-ſide downward, put in half a pint of Claret, and a quarter of a pound of fine Sugar: That done, ſet them in an Oven and take care they be not bak'd too much; when they are cold, lay them on a Salver with Caraway-Comfits round about, and pour the Liquor over them, in order to ſerve them for a Side-Diſh.

To make Snail-Potage.

HAving waſh'd your Snails well in many Waters, ſlip them into a white earthen Pan, or a wide Diſh, and put as much Water as will cover them: Then ſet your Diſh or Pan on ſome Coals, that it may heat by little and little, till the Snails come out of their Shells, and dye; take them out, and waſh them very well in Water and Salt twice or thrice over: That done, put them into a Pipkin with Water and Salt, and let them boil a little while, to clear them from their Slime; take them out again, and put them into a Cullender: Afterwards having provided excellent Sallet-Oil, beat it a great while upon the Fire in the Frying-pan, and when it boils very faſt, ſlice two or three Onions in it, and let them fry well; then put the Snails in the Oil, and Onions, and let them ſtew tother a little: Laſtly, put the Oil, Onions, and Snails all together into an Earthen Pipkin of a convenient ſize, with as much warm Water as will ſerve to boil them, and make the Potage; ſeaſon them with Salt, and ſo let them boil three or four Hours: In the mean while let Parſly, Penny-royal, Fennel, Thyme, and ſuch Herbs, be chopt ſmall

and

and pounded in a Mortar as it is usually done for Green-Sauce; adding some crums of Bread soaked in the Snail-Potage: Then dissolve all in the Mortar, with a little Saffron and Cloves well beaten, and pour in as much Potage into the Mortar, as will make the Spice, Bread and Herbs like thickning for a Pot; so put them all into the Snails, and let them stew together. When they are ready to be served up, you may squeez into the Potage a Lemmon, and add a little Vinegar; or if you put in a Clove of Garlick among the Herbs, and beat it with them in the Mortar, it will not taste the worse; serve them up in a Dish with Sippets of Bread in the bottom. This Potage is very nourishing, and good for Consumptive Persons.

To make Beef A-la-Mode.

HAving provided a fleshy piece of Beef, clear it from the Fat and Skins, beat it well with a Rolling-Pin, and lard it quite thro' with Fat Bacon: Then let it be high season'd with Salt, Pepper, Cloves, Mace, and Nutmegs beaten; and put into a Pot where Beef has been boil'd in good strong Broth, with a handful of Sweet-Herbs, two or three Bay-leaves and a few Shalots. Some time after, pour in a Pint of Claret-Wine, with three Anchovies, and let all boil together till the Liquor thickening tastes well of the Spice, and the Meat is tender; which may be eaten either hot or cold.

Veal A-la-Mode.

LET a large Fillet of Veal be clear'd from the Bone and hard Skin: For the seasoning, take Salt, Pepper, beaten Cloves, and Mace, Sweet Marjo-

Marjoram, Thyme, Shalot, and Lemmon-peel ſhred very fine. Take alſo half a Pound of good Bacon, cut it out into pieces as thick as your Finger, and roll it up in the Seaſoning: Then let your Meat be ty'd up cloſe, and waſh'd with the yolks of Eggs; lay it in a Diſh to bake with pieces of Butter all over it; when 'tis drawn, take it out, and ſend it to the Table.

To make a Salmagundy.

LAY a Layer of Veal or Chicken in a Diſh, over that a layer of the yolks of hard Eggs, with another of the Whites; then a layer of Anchovies, a layer of all ſorts of Pickles; and between every one of theſe, a layer of Spinage, Sorrel and Chives likewiſe ſhred ſmall; continue ſo doing, till your Diſh is full, only leave a place on the Top to ſet an Orange or Lemmon. This Compound is to be eaten with Lemmon-juice or with Oil and Venegar beat up thick together.

To boil a Rump of Beef after the French *Faſhion.*

A Rump of Beef, or the ſmall end of the Brisket being parboil'd half an Hour, let it be taken up and put into a deep Diſh: Then ſlaſh it in the ſide, that the Gravy may come out; throwing a little Pepper and Salt between every Cut: That done, fill up the Diſh with the beſt Claret-Wine, put in three or four pieces of large Mace, and ſet it on the Coals cloſe covered, in order to boil above an hour and a half; but turn the Meat often in the mean time: Afterwards with a ſpoon take off the Fat, and add ſix Onions ſlic'd, a handful of Capers or Broom-buds, half a dozen of hard Lettice ſliced,

three

three ſpoonfuls of Wine-Vinegar, and as much Verjuice. Set the whole Meſs a boiling, till the Meat is tender, and ſerve it up with brown Bread and Sippets fryed in Butter.

To make Fritters of Sheeps-Trotters.

SLit your Trotters, and ſet them a ſtewing in a Silver-Diſh, with a little ſtrong Broth, Salt, a ſtick of Cinnamon, two or three Cloves, and a piece of Orange-peel: When they are done enough, take them out of the Liquor, and lay them on a Pye-plate to cool: Afterwards dip them in a good Fritter-batter made with Sack; having ready to fry them ſome excellent clarify'd Butter very hot in the Pan. As ſoon as they are fry'd, ſqueez in the juice of three or four Oranges, toſs them once or twice in a Diſh, and ſo ſend them to the Table.

To make an Almond-Pudding.

TAke your Almonds when they are blanched, and beat as many as will ſerve for your Diſh; then add four or five yolks of Eggs, Roſe-water, Nutmegs, Cloves and Mace, with a little Sugar, a little Salt and Marrow, and ſo ſet it into the Oven; but your Oven muſt not be hotter than for Bisket-Bread: When it is half baked, take the white of an Egg, Roſe-water and fine Sugar well beaten together, lay it over your Pudding with a feather; and ſet it in again; then ſtick it over with Almonds, and ſo ſend it up.

An Almond-Pudding boil'd.

TWO Eggs being beaten and ſtrain'd into a quart of Cream, grate in a Penny-Loaf with a Nutmeg, ſix ſpoonfuls of Flower and half a Pound of Almonds beaten fine; let theſe be well temper'd and ſweeten'd with fine Sugar, that done, flower the Bag and put it into the Pot. When your Pudding is boil'd enough, pour on it Butter melted with a little Roſe-water, and ſtick it with blanched Almonds.

An Almond-Pudding in Guts.

LET a Pound of Almonds be firſt beaten with Orange-flower Water; let twelve Eggs with half their Whites, four Nutmegs, and a little Salt, be likewiſe beat together with two Pounds of Marrow or Beef-ſuet, ſhred ſmall: Then take eight Penny-Loaves grated fine, one Pound of Sugar ſifted, a Pint of Cream, and half a Pint of Orange-Flower Water. When all theſe Ingredients are well incorporated, fill the Guts, and dip them in Roſe-water as they are done.

To make an Almond-Caudle.

TAke three Pints of Ale and boil it with ſlic'd Bread, Cloves and Mace; having at hand, a Pound of blanch'd Almonds ſtamp'd in a Mortar, with a little White-Wine: Strain them out into a Pint of White-Wine, and thicken your Ale; ſweeten it if you pleaſe, but be ſure to take off the Scum when it boils.

To make an Almond-Florendine.

LET one Pound of *Jordan*-Almonds be blanch'd and stampt in a Mortar with a little Orange-Flower Water: Then take a Pound of Currans, a quarter of a Pound of Marrow, season'd with beaten Nutmeg, Cloves and Mace; also the yolks and half the Whites of Eight Eggs, beat up with a quarter of a Pint of Sack; half a Pound of fresh Butter melted, and some Sugar, with Candy'd Citron and Lemmon-peel. Let all these Ingredients be well mingled together, and put Puff-Paste on the bottom and top of your Florendine.

Mr. Rudstone's *Posset.*

LET a Pint of Sack, a quarter of a Pint of Ale, and three quarters of a Pound of Sugar boil together; then add thereto two yolks of Eggs, with sixteen Whites very well beaten; and stir all till the Liquor grows thick. Afterwards taking three pints of Milk or Cream that has boil'd to a quart, and set by till 'tis cold; pour it to your Sack, and Eggs, and stir them well together; that done, cover your Posset with a Plate, and serve it up.

To make Taffaty-Cream.

TAke a quart of thick Cream, and the Whites of eight Eggs beaten to a froth with Rose-Water; then skimming off the Froth, put it into the Cream, and let it boil, but keep it continually stirr'd: Afterwards slip in the yolks of eight Eggs well beaten, and stir them in off the Fire also over

over it for a little while; season the whole Mess with Sugar, pour it out and set it by to cool.

Lemmon-Cream.

HAving par'd four fair Lemmons, shred the Peel very small, and put it into a Silver-Cup: Then squeez in all the juice of your Lemmons, cover it and let it stand two hours stirring it sometimes: Afterwards you are to add three quarters of a Pint of fair Water, eight spoonfuls, of Orange-Flower Water or Rose-water, half a Pound of fine Loaf-Sugar, six Whites of Eggs and three yolks well beaten. Let all pass thro' a Canvass-strainer, and boil your Cream to a due Consistence, keeping it continually stirr'd.

Orange-Cream is made after the same manner, only you must leave out half the Peel, and put in a yolk or two more.

To make Custards.

TAke a quart of Cream, and boil it with a blade of Mace: Then taking out the Mace, slip in all the yolks and half the Whites of ten Eggs beaten up with two spoonfuls of Sack or Orange-Flower Water, and sweeten the whole Mess with Sugar. That done, put it into your Custard-Cups, and let them but just boil up in the Oven.

Set Custards.

LET a quart of Cream be boil'd with some bread Mace, and afterwards set by to cool: When 'tis cold, temper it with six Eggs, leaving out half the

the Whites beaten well with a ſpoonful of Roſe-Water, or Orange-Flower Water and a Pound of Sugar. In the mean time, the Coffins are to be ſet in the Oven to harden, (before you fill them) and prickt on the bottom with a ſmall Pin, to prevent their riſing in Bliſters.

Rice-Cuſtards.

A Quart of Cream being boil'd as before, with a blade of Mace, add thereto a convenient quantity of boil'd Rice, well beaten with your Cream. Then let all be mingled together and ſtirr'd continually over the Fire: When 'tis enough, take it off, put in a little Roſe-Water, and ſweeten it to your Taſte.

To make a Cuſtard for a Conſumption.

TAke a Gallon of red Cows Milk, Conſerve of red Roſes, four Ounces, white Sugar-candy two Ounces, prepar'd Coral, prepar'd Pearl, and white Amber of each one Dram, and one grain of Amber-greece. Let all theſe be put into an earthen Pot, with ſome Leaf-Gold, the yolks and Whites of twelve Eggs, a little Cinnamon and Mace: Then cover your Pot with Paſte, and ſet it in an Oven with Houſhold-Bread.

To make a Leach of Almonds.

BEat a Pound of blanch'd Almonds in a Mortar, pour in a Pint of new Milk, and ſtrain the whole Meſs: Then adding two ſpoonfuls of Roſe-water, with half an Ounce of the whiteſt Iſing-

Ising-glass, and a grain of Musk; strain all a second time for Use.

To make French *Bread.*

TAke a Pound of Flower, a little Yest, and a little fresh Butter; let them be temper'd very light with new Milk warm'd: Then lay your Paste for a while before the Fire, make it up into little Loaves or Rolls, Flower it very well, and bake it in a quick Oven.

To make Ginger-Bread.

TAke three Pounds of Flower, two Pounds of Treacle, half a Pound of Sugar, two Ounces of Candy'd Orange and Lemmon-Peel, one Ounce of Ginger and new Spice: Mix all these Ingredients together as stiff as you can possibly, and bake them in an Oven with White-Bread.

To make a good Seed-Cake.

TAke a quarter of a peck of Flower, two Pounds of Butter beaten to a Cream, a Pound and three quarters of fine Sugar, ten Eggs (leaving out half the Whites) half a Pint of Cream, three Ounces of candy'd Orange and Citron-Peel, two Ounces of Caraway-Seeds, a Glass of Sack, a little Rose-Water, a little new Yest, Nutmeg, Cloves and Mace: Let all these be well intermixt and laid by the Fire, for half an hour to rise; butter the Paper, and set your Cake upon it without a Hoop; when 'tis bak'd, Ice it over with Whites of Eggs and Powder-Sugar, and set it again in the Oven to harden.

To dress a Dish of Artichokes.

BOil your Artichokes in a Beef-Pot, till they are tender, and take off the tops, leaving the Bottoms: Then lay them in a Dish with fair Water, two or three spoonfuls of Sack, a spoonful of Sugar, and so let them boil upon the Coals still pouring on the Liquor, to give them a good Taste: When they have stew'd half an hour take the Liquor from them, and make ready some boil'd Cream, thicken'd with the yolk of an Egg or two, some lumps of Marrow and a good piece of sweet Butter, seasoning it with Salt, Sugar and whole Mace: Then lay Toasts under your Artichokes, and pour the prepar'd Cream over them.

To make good Soop.

LET a leg of Beef, a knuckle of Veal, and the Fat end of a Neck of Mutton be chopt to pieces, to make Broth of them, with a crust of Bread: Then strain the Broth from the Meat, pour it into an earthen Pot, with a Pint of White-Wine, a bunch of Sweet Herbs, and good store of Spinage. Afterwards a Hen larded with Bacon is to be boil'd in the Soop, and as many Eggs beaten up as will serve to thicken it. When 't is enough, turn it into a Dish, squeez in the juice of an Orange, and lay your Fowl in the middle with the Broth and Sippets.

Pease-Soop.

HAving made strong Broth of a leg of Beef, set it by to cool; afterwards put in two quarts of Pease, and let them boil till they are enough with an Onion stuck with Cloves: Then strain your Soop, set it over the Fire again, and season it

it with Salt, Pepper, Spice; Sorrel, Lettice, Spinage, a large Leek, young Beets and other sorts of Soop-Herbs: To these add a Pint of strong Gravy, Balls of farc'd Meat, crispt Bread and bits of Bacon in the Dish; which is to be Garnish'd with grated Bread and crispt Bacon.

To make a sort of Frumenty.

TAke a quarter of a Pound of *French* Barley, the whitest you can get, boil it very tender in three or four several Waters, and let it stand till it is cold. Then put it into a quart of Cream, with a blade of Mace, a Nutmeg cut in quarters, a race of Ginger, cut in four or five pieces, and so let it boil a good while; continually stirring and seasoning it to your Taste: That done, beat up the yolks of four Eggs, with a little Cream, stir them into the Frumenty, and let it boil a little after the Eggs are in. In the mean time, having at hand twenty Almonds blanch'd and beaten with Rose-Water, rub them thro' a Boulter-strainer, with a little of your Frumenty, but do not set it over the Fire any longer. Afterwards, stir in some Salt, with a little Nutmeg slic'd, pick out the Lumps, and turn the whole Mess into a Dish, in order to be serv'd up.

To make Paits or Cabbage-Cream.

TAke thirty Ale-Pints of new Milk, and set it over the Fire in a Kettle, till it is scalding-hot; stirring it often to keep it from Creaming: Then pour your Milk out into thirty earthen Pans; as you put it forth, take off the bubbles with a Spoon, and let it by to cool. Afterwards, you are to take off the Cream with thin Slices, and lay it on a Pye-Plate; while the Kettle is scour'd very clean, to

heat the Milk again; and so four or five times successively. In the laying of it, first set a stalk in the midst of the Plate, and let the rest of the Cream be laid upon that sloping: Between every layer, you are to scrape Sugar and sprinkle Rose-Water; also (if you please,) add Ambergreece and Musk powder'd: In the heating of the Milk, you must take care to avoid Smoke.

To make Pap.

SET three quarts of new Milk over the Fire in a dry Silver Dish, or Bason; and when it begins to boil Skim it: Then put thereto a handful of Flower, with the yolks of three Eggs, which you must have well mingled together with a Ladle full of cold Milk, before you put to it the Milk that boils; and as it boils, stir it all the while till it be enough: In the boiling, season it with a little Salt, and a little fine beaten Sugar, and so keep it stirred till it is boiled as thick as you desire; then put it forth into another Dish, and serve it up.

Spanish Pap.

TAke three spoonfuls of Rice-Flower finely beaten and sifted, two yolks of Eggs, three spoonfuls of Sugar, and three or four spoonfuls of Rose-water. Temper these four together, and put them to a Pint of Cream; then set it on the Fire, and keep it stirred till it come to a reasonable thickness; then Dish it and serve it up.

To Poach Eggs, after a particular manner.

TAke a dozen of new-laid Eggs, and the Flesh of four or five Patridges, or other Fowl; mince the latter as small as you can, season it with

with a few beaten Cloves, Mace and Nutmeg, in a Silver-Dish, with a Ladleful or two of Mutton-Gravy in which two or three Anchovies are dissolved: Then set it a stewing over a Charcoal-Fire, and after it is half stewed; as it boils, break in your Eggs one by one; as you break them, slip away most part of the Whites, and with one end of your Egg-shell, make a place in your Dish of Meat; put the yolks of your Eggs round in order among the Meat, and so let them stew till the Eggs are enough: That done, grate in a little Nutmeg and squeez in the juice of a couple of Oranges; have a care none of the Seeds go in, wipe your Dish, and garnish it with four or five whole Onions, *&c.*

A Potage of Ox-Palates.

TAke Ox-Palates after they are boiled tender in the Beef-Kettle or Pot, among some other Meat; blanch and serve them clean: Then cut each Palate in two, and set them a stewing between two Dishes, with a piece of lean Bacon, an handful of Mushrooms five or six Veal-Sweet-Breads, a Ladle full or two of strong Broth, and as much Mutton-Gravy, an Onion or two, five or six Cloves, a blade or two of Mace, and a piece of Orange-Peel: As the Palates stew, prepare your Dish with the bottoms and tops of two or three Cheat-Loaves, dried and moisten'd with some Mutton-Gravy, and the Broth your Palates stew in; you must also have the Marrow of two or three Beef-Bones stewed in a little Broth between two Dishes, in great pieces. When your Palates and Marrow are stewed, and ready to be put into the Dish, take out all the Spice, Onion and Bacon, and lay them in your Plates, with the

Sweet-Breads and Mushrooms: Pour in the Broth they were stew'd in, set your pieces of Marrow in order, squeez in the juice of two or three Oranges and send all very hot to the Table.

To make Plum-Potage.

HAving boil'd a Neck of Mutton with a leg of Beef in four Gallons of Water, till all the goodness is out; strain the Liquor from the Meat, and when it is cold, take off all the Fat: The next Day, grate the crum of a six-Penny-Loaf, and let it soak an hour in some of the Liquor: Then setting your Broth over the Fire again, put in the Bread, with two Pounds of Raisins of the Sun, one Pound of Currans, half a Pound of Dates ston'd, a quart of Claret-Wine, and a Pint of Canary: Season all with Cloves, some whole Mace, and a little Cinnamon. The Dish is to be garnish'd with Crust of Brown Bread grated and Plums laid in heaps round the brims of it.

Pease-Potage.

BOil four quarts of Pease in six quarts of Water, with a large Onion and other seasoning: When they are enough, strain them thro' a Cullender, and let the Liquor boil again for some time, with four handfuls of Spinage, two Leaks, a little Mint all cut grose, and two spoonfuls of Flower temper'd with Water. Then add Balls of farc'd Meat, and a little after a Pound of fresh Butter; keep your Potage stirring till the Butter is melted, and Dish it in order to be serv'd up.

The Jacobins Potage.

TAke the flesh of a hashed Capon or Turkey cold, mince it as small as you can; grate or scrape

scrape among the flesh, two or three Ounces of Parmesan, or old *Holland*-Cheese; season all with beaten Cloves, Nutmeg, Mace and Salt: Then dry the bottoms and tops of four or five new Rolls, before the fire, or in an Oven, and put them into a fair Silver-Dish, set over the Fire: Wet your Bread in a Ladle full of strong Broth, and a Ladleful of Mutton-Gravy; strew in your minced Meat all of an equal thickness in each place; then stick in twelve or eighteen pieces of Marrow as big as Walnuts, and pour on a Ladleful of pure Mutton-Gravy: That done, cover your Dish close, and as it stews add now and then some Mutton-Gravy thereto, thrust your Knife sometimes to the bottom, to keep the Bread from sticking to the Dish, let it so stew still, till you are ready to Dish it away, and when you serve it (if need require,) add more Mutton-Gravy, squeez in the juice of two or three Oranges, and serve all to the Table in the same Dish.

A particular manner of stewing Chickens or Rabbets.

TAke two, three, or four Chickens, about the bigness of a Partridge, and boil them till they are half done enough: Then take them off, and cut them into little pieces separating the joynt-bones one from another; let not the Meat be minced, but cut into great slices, not so exactly, but more or less; the breast bones are not so proper to be put in: However put the Meat together with the other Bones (upon which there must also be some Meat remaining) into a good quantity of that Water or Broth wherein the Chickens were boiled; and set it over a Chafing-Dish of Coals, between two Dishes, that so it may stew on till it

be fully enough; but first season it with Salt and gross Pepper, and afterwards add Oil to it, more or less according to the goodness thereof. A little before you take the Meat from the Fire, put in such a quantity of juice of Lemmons as may best agree with your taste. This makes an excellent Dish of Meat, which is to be served up in the Liquor; and though for a need it may be made with Butter instead of Oil, and with Vinegar instead of Lemmon-juice; yet is the other incomparably better for such as have not an aversion for Oil. The same Dish may be also made of Veal, or Patridge, or Rabbets; and indeed the best of them all is Rabbets, if they be so dress'd before *Michaelmas*; for afterwards methinks they grow rank; since though they are fatter, yet the flesh is more hard and dry.

To boil a Gammon of Bacon, or any Salted Meat, hang'd in the Smoke; as Neats-Tongues, Hogs-Cheeks, &c.

PUT in the Kettle of Water, to boil with them, three or four handfuls of Hay-Flowers, or only Hay, (if you cannot get the Flowers,) but let them be ty'd up loosely in a bag of course Cloth. This will make your Meat, much more tender, short and Mellow, and of a finer Colour.

A Potage of Capons.

TRuss a couple of young Capons, set them, and fill up their bellies with Marrow, then put them into a Pipkin with a Knuckle of Veal, a Neck of Mutton, a Marrow-bone, and some Veal-Sweet-breads, season your Broth with Cloves, Mace, and a little Salt, set it over the Fire, and let it boil gently till your Capons are enough, but not

too

too much: In the mean time, make ready the bottoms and tops of eight or ten new Rolls, and put them dried into a Silver-Dish wherein you are to serve the Capons, set it over the Fire, and put to your Bread, two Ladles full of Broth in which your Capons are boiled, with a Ladle full of Mutton-Gravy; so cover your Dish, and let it stand till you Dish up your Capons: If it be requisite, add now and then a Ladleful of Broth and Gravy, lest the Bread grow dry; when you are ready to serve it, first lay in the Marrow-bone, then the Capons on each side; filling up your Dish with the Mutton Gravy, into which you must squeez the juice of a Lemmon or two. Afterwards with a spoon, take off all the Fat that swims on the Potage, garnish your Capon with the Sweet-Breads and some Lemmons, and so serve it.

To farce a Leg of Mutton.

HAving provided a large Leg of Mutton, cut a long slit in the Back-side, and take out all the Meat you can get; which is to be chopt fine, with a good deal of Marrow or Beef-suet, Oysters, three Anchovies, Sweet Herbs, a few Chives or an Onion, a little Lemmon-peel, Salt, Pepper, beaten Mace and Nutmeg. Then Pound all these in a Mortar, stuff your Meat with them, and stitch it up with strong Thread. After that, set the Meat in a Dish, wash it with the Yolks of Eggs, dridge it with Flower, and lay pieces of Butter all over it, in order to Bake or Roast the same. In the mean time, let Oysters be stew'd in White-Wine, with a blade of Mace, keeping the largest to be serv'd up with Anchovy-Sauce, Mushrooms and strong Gravy.

To boil Ducks after the French *Fashion.*

LET the Ducks be larded, spitted and half-roasted: Then draw them and put them into a Pipkin; as also a quart of Claret-Wine, some Chesnuts, a pint of great Oisters, that have the Beards taken from them, three Onions minced very small, some Mace, a little beaten Ginger, and a little Thyme stripped: Then put in the Crust of a *French* Roll grated, to thicken it, and so Dish it upon Sippets. This may be diversified; if there be strong Broth, there need not be so much Wine put in; and if there be no Oisters or Chesnuts, you may put in Artichoke-bottoms, Turneps, Colliflowers, Bacon in thin slices, Sweet-Breads, *&c.*

To boil a Goose with Cabbage or Sausages.

TAke your Goose and Salt it two or three days, then truss it to boil; cut Lard as big as the top of your Finger, as much as will Lard the flesh of the Breast; and season your Lard with Pepper, Mace, and Salt. Afterwards set all a boiling in Beef-broth if you have any, or Water; seasoning your Liquor with a little Salt, Pepper grosly beaten, an Ounce or two, a Bundle of Bay-leaves, Rosemary and Thyme, tied all together: In the mean while, having prepared your Cabbage or Sausages boiled very tender, squeez all the Water from them, put them into a Pipkin, with a little strong Broth or Claret-Wine, and an Onion or two; season it with Pepper, Salt, and Mace to your Taste; add six Anchovies dissolved, and let all stew a good while on the Fire: Put in a Ladleful of thick Butter, with a little Vinegar, when your Goose is boiled enough; and lay your Cabbage

bage on Sippets of Bread, the Goose on the top of your Cabbage, and some of the Cabbage on top of your Goose.

To make a good Tansey.

LET twenty five Eggs (abating half the Whites) be beaten well with half a Pint of Cream, and a Pound of *Naples*-bisket grated very fine: Then put in a little Spinage and Tansey to give it a green Colour, and sweeten all with Sugar: In the mean time, a skillet being butter'd slip in your Tansey, stir it over the Fire continually, and when it begins to thicken, pour it into a Pan, in order to be fry'd with good fresh Butter made very hot: When 'tis done enough, turn it out gently into a Dish, squeez in the juice of an Orange, and strew Sugar on the top, as also round the brims of your Dish.

A Pippin-Tansey.

PAre your Apples, and cut them into thin round slices; lay them on the bottom of the Pan, and fry them in good sweet Butter over a gentle Fire: Then take eight beaten Eggs Whites and all, with a half-penny Loaf grated, half a Pint of Cream, Sugar, a little Nutmeg, Cinnamon, Ginger and Rose-Water. Let all these be well incorporated together and pour'd over the fry'd Pippins. When your Tansey is thoroughly bak'd on one side over a quick Fire, turn it, and let it be serv'd up with Butter melted thick.

A Tansey for Lent.

LET Tansey other sorts of Herbs, and beaten Almonds be stampt with the Spawn of a Pike

or

or Carp: Then strain the whole with the crum of a fine Manchet, Rose-Water and Sugar, and fry it in sweet Butter.

To make an Omelet of Eggs.

HAving beat up your Eggs, season them with Salt and whole Pepper, and fry them in a good deal of fresh Butter thoroughly heated: Then put in the Eggs with four spoonfuls of strong Gravy, and strew over them Parsly and Chives shred small. As soon as one side of your Omelet is done enough, turn it on the other, and squeez in the juice of an Orange or Lemmon.

To make a Battalia-Pye.

TAke four tame Pigeons trussed, and four Ox-Palates well boiled, blanched and cut into small Pieces; also six Lamb-stones, as many good Veal Sweet-breads cut in halves and parboiled; twenty Cocks-combs boiled and blanched, the Bottoms of four Artichokes, a Pint of Oysters parboiled and beatded, and the Marrow of three Bones; seasoning all with Mace, Nutmeg and Salt: Afterwards lay your Meat in a Coffin of fine Paste proportionable to the quantity thereof; put half a Pound of Butter upon it, and a little Water into the Pye, before it be set in the Oven: Let it stand in the Oven an hour and a half; then having drawn it, pour out the Butter at the top of the Pye, and put into it a leer of Gravy, Butter, and Lemmons, and serve it up.

To make a Pye of a Calf's-Head.

LET your Calf's-Head be clean'd, well washed and set a boiling till it be three quarters boiled. Then cut off the flesh from the Bones, in pieces as big

big as Walnuts, blanch the Tongue, and cut it in slices: That done, add a quart of Oisters parboiled and bearded, with the Yolks of twelve Eggs; put some thin slices of Bacon among the Meat, and on the top thereof, when it is in the Pye; cut an Onion small and put it in the bottom of your Pye; season it with Pepper, Nutmeg, Mace, and Salt, and make your Coffin of what fashion you please. Lay Butter on the bottom and top of your Pye, before you close it, and put in a little Water before it is set in the Oven; let it bake an Hour and a half. When you draw it out, take off the Lid, with all the fat on the top, and put in a leer of thick Butter, Mutton-Gravy, a Lemmon pared and sliced, with two or three Anchovies dissolved. These being stewed together a little while, cut your Lid in handsome pieces, lay it round the Pye, and serve it.

To make Snow-Cream.

TAke three pints of Cream, and the Whites of seven or eight Eggs; strain them together, with a little Rose-water, and as much Sugar as will sweeten it. Then beat your Cream with a stick cleft a-cross at one end, or else with a Bundle of Reeds tyed together, and rolled between your hands, standing upright in the Cream: Now as the Snow arises, take it up with a spoon in a Callender, that the thin may run out; and when you have a sufficient quantity of this Snow, take the Cream that is left and boil it in a Skiller, putting thereto, whole Cloves, sticks of Cinnamon, and a little Ginger bruised: Let it boil till it be thick, strain it, and when 'tis cold; put it into a Dish, and lay your Snow upon it.

To make minc'd Pyes.

HAving provided a fresh Neat's Tongue, let it be boil'd, blanch'd and minc'd, either hot or cold. Then for every Pound-weight of Tongue, set by a Pound and a half of Beef-suet and Marrow, chopt very fine; allowing also a Pound of Currans to each Pound of Meat. All being well mingled together, season them with an Ounce of Cloves, Mace and Nutmeg beaten, half a preserv'd Orange, a little Orange, Lemmon and Citron-peel shred small, and some Salt: To these Ingredients, add a quarter of a Pound of fine Sugar, a quarter of a Pint of Sack, the juice of a Lemmon, two spoonfuls of Verjuice and a little Rose-water; also (if you please) two or three Pippins hackt small, some Dates ston'd and slic'd thin, a few Raisins likewise ston'd and cut small, &c. When the whole Mass is well incorporated, fill your Pyes, made in any Figure, and set them in the Oven.

To make Jelly of Harts-horn.

TAke six Ounces of Harts-horn, with three Ounces of Ivory, both finely rasped: Boil them in two quarts of Water in a Pipkin close covered, and when the Liquor is three parts wasted, try with a Spoon whether it be turn'd to Jelly, which may be known by its sticking to your Lips: Then strain it through a jelly-bag, season it with Rose-water, juice of Lemmons, and double refined Sugar, each according to your taste; let all together have two or three Walms; put it into a Glass and keep it for Use.

To make Chickens fat in four or five Days.

TAke a Pint of *French* Wheat, a Pint of Wheat-Flower, and half a Pound of Sugar: Of these make a stiff Paste, and roll it into little Rolls; wet them in warm Milk, and so Cram your Chickens, and they'll be fat in four or five days; if you please you may sow them up behind, one or two of the last days.

To make a small sort of Cheese called Angelot.

TAke a Gallon of Stroakings, with a Pint of Cream as it comes from the Cow, and put all together with a little Rennet: When you fill, turn up the midst side of the Cheese-fat, fill them a little at once, and let them stand all that Day and the next: Afterwards turn your Cheese, and let them stand till they are ready to slip out of the Fat; Salt them on both sides, especially when the Coats begin to come on, for the thicker the Coat is, the better.

To dry Neats-Tongues.

TAke Bay-Salt beaten very fine and Salt-Peter, of each an equal quantity; rub your Tongues well with the Salts, cover them all over with the same; and put on more from time to time, as it Wastes. When they are hard and stiff, they are done enough; afterwards they are to be roll'd in Bran, and dry'd at a gentle Fire. Before they are boil'd, let them lie in Pump-Water one Night, and you must likewise boil them in Pump-Water.

To Roast a Neat's-Tongue.

LET a large fresh Neat's-Tongue be boil'd tender, blanch'd and set by till it is cold: Then cut a hole in the Butt-end of it, and mince the Meat you take out; add thereto some Beef-suet or Bacon chopt small, the Yolks of Eggs slic'd, a Pippin or two minc'd, some Sweet-Herbs shred fine, beaten Ginger and Salt: Afterwards having fill'd up your Tongue, stop the end with a Veal-Caul, so as it may be conveniently larded and Roasted. The Sauce is to be made of Butter, Orange-juice and Nutmeg, while the Dish is garnishing with Barberries and Lemmon-peel.

To pickle Neats-Tongues.

TAke White Salt and Bay-Salt of each one Pound, Salt-Peter and *Sal Prunellæ* of each one Ounce, and a quarter of a Pound of brown Sugar: Let all these be boil'd together to a very strong Brine, and the Scum taken off clean as it rises. When the Liquor is cold, pour it into a Tub or other Vessel, put in your Tongues, and let them lye cover'd at their full length; turn them thrice a Week, and in three Weeks they'll be fit to boil: They may be kept in the Pickle as long as you please; or else you may rub them with Bran and hang them up in your Chimney, to be eaten cold.

To Roast a Shoulder of Mutton in Blood.

WHen your Sheep is kill'd save the Blood, and spread the Caul upon a Table that is wet, to prevent its sticking thereto. As soon as 'tis Flead, cut off a Shoulder, stuff it with Thyme and other Sweet-Herbs shred small, and let it steep

steep six hours in the Blood. Then wrap up your Shoulder in the Caul, sprinkle it with Blood and roast it; in order to be serv'd up with Anchovy or Venison-Sauce.

To roast a Leg of Mutton to be eaten cold.

FIrst take so much Lard as you think sufficient to Lard your Leg of Mutton withal; cut the Lard in gross long Larders; and season it very high with beaten Cloves, Pepper, Nutmeg, Mace, and Bay-Salt, beaten fine and dryed. Then take Parsly, Thyme, Marjoram, Onion, and the outer rind of an Orange, shred all these very small, and mix them with the Lard. Afterwards take a Silver-Dish, with two sticks laid a-cross to keep the Meat from sopping in the Gravy and Fat that goes from it; lay the Leg of Mutton upon the sticks, and set it in an hot Oven. There let it roast, turn it once, but baste it not at all; when 'tis enough and very tender, take it out, but serve it not till it be thoroughly cold; when, you send it to the Table, put in a Saucer or two of Mustard and Sugar, and two or three Lemmons whole in the same Dish.

To Pot Tongues.

LET Neats-Tongues, that look red be taken out of the Pickle; cut off the Roots and boil them till they may be easily peel'd: For the seasoning, take Salt, Pepper, Nutmeg, Cloves and Mace, and rub it well into them while they are hot: That done, put them into a Pot, melt as much Butter as will cover them, and set them in the Oven. When they are bak'd, take them out, and turn them into another Pot, to be kept for use: At the same time, pour off all the Butter, keep back

back the Gravy, and cover your Tongues with other melted Butter an Inch deep.

To make a Sack-Posset.

BOil a Quart of Cream, very well with Sugar, Mace and Nutmeg; let half a Pint of Sack, and as much Ale be likewise boiled, with Sugar. That done, put your Cream into a Bason to the Sack, and having heated a Pewter-Dish very hot, cover the Bason with it; set it by the Fire-side, and let it stand there two or three hours before you eat it.

Another Sack-Posset.

LET eight Eggs, Yolks and Whites, be beat well together, and strained into a quart of Cream, seasoned with Nutmeg and Sugar: Then pour in a Pint of Sack, stir all together, and put your Posset into a Bason; set it in the Oven no hotter than for a Custard, and let it stand two hours.

To make a Sack-Posset without Milk or Cream.

TAke eighteen Eggs, Whites and all leaving out the Treads, and beat them very well: In the mean while, let a Pint or a Quart of Sack be boiled and scummed; then put in three quarters of a Pound of Sugar, and a little Nutmeg, let it boil a little together: That done, take it off the Fire stirring the Eggs, still put into them two or three Ladlefuls of Drink mingle all together, over the Fire, and keep your Posset stirring till you find it thick; then serve it up.

To make a Stump-Pye,

LET a Leg of Lamb be bon'd and chopt small, with a good quantity of Currans and Sweet-Herbs

Herbs shred fine: Season the whole with Salt and grated Nutmeg, and add the Yolks of two or three new-laid Eggs beaten up with Sack or White-Wine: Then fill your Pye, laying either Sweet-Meats or Fruit on the top, and close all with the Lid: When it is bak'd and as yet very hot, put in Verjuice and Sugar or a quarter of a Pint of White-Wine.

Hare-Pye.

HAving caus'd a large Hare to be dress'd; let one part of it be minc'd small with Bacon, Thyme, Marjoram and Savoury, Seasoning it with Salt, Pepper, Nutmeg, Cloves and Mace. When the other part is prepar'd, season it as the former, work the minc'd Meat, with the Yolks of Eggs, and lay it about the Hare: Then fill up your Pye with Sweet-Butter, and as soon as it is bak'd pour in half a Pint of strong Gravy.

Artichoke-Pye,

TAke the bottoms of Artichokes that are well boil'd, season them with a little Mace, and add thereto a considerable quantity of Butter. Make a layer of it in the bottom of the Pye, and put in the Artichokes strew'd with a little Salt and Sugar; also some pieces of Marrow roll'd up in the Yolks of Eggs, with a few Grapes or Gooseberries. Upon these you are to lay Dates ston'd, some Yolks of hard Eggs, Citron, large Mace, &c Lastly cover your Pye with Butter, and when 'tis bak'd pour in scalded White-Wine.

To make a Venison-Pasty.

SIX Pounds of Butter being first put into three quarters of a Peck of Flower; beat in twelve Eggs,

Eggs, and make the Paste with warm Water. Then let the Bones of the Venison be taken out, broken and boil'd, seasoning them with Salt and Pepper, to fill up the Pasty when drawn out of the Oven: That done, cut a Pound of Beef-suet into long slices; and strew over it Pepper and Salt: Lay your Meat on the top season'd very high with Salt and Black Pepper bruis'd; Set Pudding-Crust round the inside of your Pasty; put in as much Water, as a large Porrenger will hold; lay a Layer of good fresh Butter, and cover it. When 'tis bak'd, pour in the Liquor made of the Bones and shake all well together.

Sweet-Bread Pasties.

HAving chopt parboil'd Sweet-Breads very fine, add thereto some Marrow, or the Fat of a Loin of Veal shred with grated Bread, the Yolks of two Eggs, a little Cream, Rose-Water, Sugar and Nutmeg. Then make Puff-Paste with Butter roll'd in the Flower, cold Water, the Yolks of two Eggs, a little Sugar and Rose-Water: Roll it out in form of small Pasties, the breadth of your Hand, and put in your Compound in order to be fry'd brown or bak'd.

To make a Florendine.

HAving provided a sufficient quantity of Curds turn'd the same way as for Cheese-Cakes; put to them a Pound of blanch'd Almonds beat very fine with a little Rose-Water; also half a Pound of Currans and as much Sugar as will sweeten the Whole: Then taking a good deal of Spinage, let it have two or three Walms over the Fire, drain it, shred it small, and mingle it with the

other

other Ingredients. Lay Puff-paste on the top and bottom, and bake your Florendine in an Oven moderately heated:

Rice-Florendine.

LET half a Pound of Rice pick'd clean be first boil'd in Water, and afterwards in Milk, till it comes to the consistence of Hasty-Pudding. When 'tis cold, put in six Eggs beaten (leaving out half the Whites) a Pound of Currans, the same quantity of Marrow or Butter, half a Pint of Cream, three spoonfuls of Sack, and a little Rose-Water: To these Ingredients add a little Salt, two Penny-worth of Nutmeg, Cinnamon, Cloves and Mace, four Ounces of Candy'd Orange, Lemmon and Citron-peel: Then cover your Florendine with Puff-paste and bake it.

To make fresh Cheese.

TAke three Pints of raw Cream, sweeten it well with Sugar, and set it over the Fire: After it has boil'd a while, put in some Damask Rose-Water, keep it still stirring lest it burn too; and when you see it thicken'd and turn'd, take it off from the Fire, having first wash'd the Strainer and Cheese-Fat with Rose-Water; that done roll your Curd too and fro in the Strainer, to drain the Whey from it. Then take up the Curd with a Spoon, and put it into the Fat; as soon as it is cold, slip it into the Cheese-Dish with some of the Whey, and so serve it up.

To hash a Shoulder of Mutton.

LET a Shoulder of Mutton be slic'd very thin, till almost nothing is left but the Bones. Then put to the Meat, some Claret-Wine and Mutton-Gravy,

Gravy, with a great Onion, six Anchovies, a handful of Capers, and a few tops of Thyme all chopt small together. Afterwards turn the whole Mess into a Pan over the Fire till it is very hot, and pour in a leer made of Eggs and Lemmon-juice. Lastly the Bones are to be boil'd, and laid on the Top of the Meat; and the Dish garnish'd with Lemmons.

To hash a Leg of Mutton.

CUT a Leg of Mutton clear'd from the Fat and Skin into broad slices, and beat all with the back of a Chopping-Knife: Then lay them in a Dish rubb'd with Garlick, and put Liquor into it, with an Onion, cut thro' the middle, a little bunch of Sweet-Herbs and some Salt: Cover your Dish, and let the Meat stew till the Colour of Blood is chang'd; at that very Instant, a quarter of a Pint of White-Wine is to be added, with an Anchovy and three Blades of Mace, so as all may stew together till the Anchovy is dissolv'd. At last, taking out the Herbs and Onion, turn your Meat and Liquor into a Dish, in order to be sent to the Table.

A Turkish Dish.

TAke fat Beef or Mutton cut in thin slices; wash your Meat well, put it into a Pot that has a close cover, and add thereto a good quantity of clean pickt Rice. Having scummed it very well, put in some whole Pepper, and two or three whole Onions; let all be thoroughly boiled; then take out the Onion, and Dish up the Liquor with Sippets; the thicker it is the better.

To make Taffary-Tarts.

FIrst wet your Paste with Butter and cold Water, and roll it out very thin: Then lay stew'd Apples, in layers; strewing between each some Sugar and Lemmon-Peel shred very small, with a little Fennel-Seed if you think fit: Set your Tarts so prepar'd in a Stoak-hot Oven, and let them stand an hour or more: Afterwards when they are drawn, wash them over with Rose-Water and Butter beat together, and strew fine Sugar upon them; that done put them into the Oven again, let them stand a little while, and take them out.

Pippin-Tarts.

LET two small Oranges be par'd thin and the Peels boil'd till they are tender: Then shred them small, and put Pippins, that have been par'd, quarter'd and cor'd, into such a quantity of Water as is sufficient to stew them. Afterwards having added half a Pound of White Sugar, let the juice of the Oranges and the shred Peels boil till they are pretty thick, and set them by to cool. At last fill your Tarts with these Ingredients, and set them in an Oven moderately heated.

Tarts de Moy.

HAving made Puff-Paste lay it round your Dish, then a layer of Bisket, and a layer of Marrow and Butter; over those a layer of all sorts of wet Sweet-Meats, and continue to do so, till the Dish is full: Then pour in a Quart of boil'd Cream, thicken'd with four Eggs and a spoonful of Orange-Flower Water: Sweeten it with Sugar, set

ſei your Tart in the Oven, and half an hour will bake it.

Spinage-Tarts,

TAke Spinage, hard Eggs and Marrow of each a handful, with Lemmon-Peel, ſhred very fine, Nutmeg, Cloves and Mace: To theſe add Currans at diſcretion, with Raiſins ſton'd and minc'd, Candy'd Orange and Citron-Peel. The whole Maſs being ſweeten'd to your Taſte, put it into Puff-paſte, and make ſmall ſquare Tarts; which may be either bak'd or fry'd.

To make a Fricaſſy of Ox-Palates.

TAke Ox-Palates, after they are boiled very tender; blanch and pare them clean, ſeaſon them with fine beaten Cloves, Nutmeg, Pepper, Salt, and grated Bread: Then fry your Palates in Butter, till they are brown on both ſides, take them out, and put them into a Diſh; adding thereto ſome Mutton-Gravy in which two or three Anchovies are diſſolv'd; grate into your Sauce a little Nutmeg, ſqueez in the juice of a Lemmon, and ſend them to the Table.

To make a Spaniſh Olio, a rich ſort of Potage.

TAke a piece of Bacon not very Fat, but ſweet and ſafe from being rufty, a piece of freſh Beef, a couple of Hogs-ears, and four Feet, if they can be had; if not, ſome quantity of Sheeps-Feet, (Calves-Feet are not proper) a Joynt of Mutton, the Leg, Rack or Loin; a Hen, and half a dozen Pigeons; alſo a bunch of Parſly, Leeks, and Mint, a Clove of Garlick, a ſmall quantity of Pepper, Cloves and Saffron, ſo mingled that not one of them over-rule: The

Pepper

Pepper and Cloves are to be beaten as fine as is possible and the Saffron must be first dryed, then crumbled to Powder, and dissolved a-part in two or three spoonfuls of Broth; but both the Spice and Saffron may be kept a-part till immediately before they are used, which must not be till within a quarter of an hour before the Olio is taken off from the Fire: To these add a pottle of hard dry Pease, when they have first steept in Water some days, and a pint of boiled Chesnuts: Particular care must be taken that the Pot in which the Olio is made, be very sweet; an earthen one (as I take it) being the best for that purpose. The Meat must be boil'd leisurely; the Fire not too Fierce; the Bacon, Pease, Chesnuts and Hogs-ears are to be put in first. For the Sauce, take Sugar beaten to a fine Powder and a little Mustard.

To pickle Artichoke-Bottoms.

LET your Artichokes be thrown into Water and Salt for half a Day: Then put them into a Pot of scalding Water, and let them boil, till the Leaves may be just drawn from the Bottoms: Afterwards, having cut out the Bottoms very smooth, lay them in a Pot with Vinegar, Salt, Pepper, a few Cloves and two Bay-leaves; pour in melted Butter, enough to cover them, and tye your Pot down close: When there is occasion to take out such Artichoke-bottoms, you must only turn them into boiling Water, with a piece of Butter to plump them, and they'll serve for any Use,

To dry Artichoke-Bottoms.

ORder them altogether according to the Preceeding Method; only instead of putting them into a Pickle, let them be laid on Sieves and set in an Oven after Household-Bread is drawn, to the end that they may be well dry'd: When you would use them, slip them into boiling Water, with a Lump of Butter as before.

To dress Artichoke-Bottoms with White Sauce.

LET small Artichokes boil in Water with a little Salt: When they are enough, take the bottoms, and toss them up in a Stew-Pan, with Parsly, Salt and white Pepper; while the Sauce is made of Yolks of Eggs, a drop of Vinegar and a little Broth.

To make Metheglin.

TAke all sorts of Herbs that are good and wholesome; as Balm, Mint, Fennel, Rosemary, *Angelica*, wild Thyme, Hyssop, Burnet, Agrimony, and such others as you think fit; but not too many, especially Rosemary or any strong Herbs; less than half a handful will serve of every sort. Boil your Herbs, strain them, and let the Liquor stand till the next Day to settle. Two Gallons of the clearest Liquor are to be allow'd to one Gallon of Honey, and so proportionably for any quantity you design to make: Let it boil an hour, scum it very clean, and set it a cooling; when it is cold, put some good Ale-Yest into the bottom of the Tub by little and little, as it is usually done in brewing Beer; but keep back the thick Sediment in the bottom of the Vessel, that the Liquor was cool'd in: When it is all put together

gether, cover it with a cloth, and let it work almost three Days. Afterwards, the Yest being clean Scumm'd off, Tun it up but you must not stop your Vessel in three or four Days, because the Working will still continue, but let it have free vent. As soon as it is close stopt, you must look very often to it, and drive a Peg into the Top, to give it vent, when you hear it make a noise, or else it will break the Vessel. A Bag with good store of Ginger slic'd, some Cloves and Cinnamon, may also be boil'd in the Liquor or put into the Barrel, without boiling.

To make Mead.

LET one Gallon of Honey be put to five Gallons of clear Water; mingle it well togegether, and let it boil one hour; taking off the brown Scum, but stirring in the White Froth. When it is well boil'd, set it by too cool for some time, and throw in a crust of brown Bread, that has been well toasted on both sides, spread all over with new Yest, and strew'd with a little Flower. That done, turn a Wooden Dish or Bowl over your Vessel, and let the Liquor work a Day or two. If a little Galingale bruis'd, be hang'd in the Vessel, or boil'd in the Liquor, 'twill give it a finer Taste.

To order Cider after the best manner.

YOur Vessels must be first scalded with Water-Cider made of the Parings of the same Apples: That done, put a Quart of the best *Malago*-Sack into a Hogshead which is thus scalded and very dry; stop it close, and roll it up and down every way to season it. Then Tun your Cider, but do not fill the Vessel by a pretty deal,

leaving room enough for it to work, and stop it very close, to keep in the Spirits: The Cider must also be watch'd every day, and when it begins to make much noise in Working, a Glass is to be forthwith drawn out to give it vent; otherwise it will burst the Hogshead. When it is fine, draw it off into another Vessel, and then again into Bottles, as soon as it can be conveniently done.

An approved Way to recover any Cider, that is decay'd, even tho' quite Sour.

HAving provided six Pounds of brown Sugar-candy for a Hogshead of Pale sour Cider; draw off as much of that Cider, as in boiling with the Sugar-Candy, will make a perfect Syrup: Set this Syrup by to cool, and when 'tis quite cold, pour it into the Cider, and stop it very close: Whereupon a Fermentation will soon be made, but not too violent. The Vessel must not be fill'd to the top, that the Cider may have Room to Work. and in few Days it will be fit to Drink.

To Roast a Fillet of Beef.

TAke a Fillet of Beef, which is the tenderest part of the Ox, and lyes only in the inner part of the Surloin next to the Chine; cut it as large as you can, and spit it carefully on a Spit that is not too big, so as not to run thro' the best of the Meat; let it roast leisurely, and baste it with Sweet Butter: Set a Dish underneath to save the Gravy, and while the Beef is roasting, prepare the Sauce for it after this manner: Let good store of Parsly be chopt with a few Sweet-Herbs shred small, the Yolks of three or four Eggs, some Orange-Peel minced, and a little Onion; then boil

boil this Mixture, putting into it ſweet Butter, Vinegar, Gravy, and a Spoonful of ſtrong Broth: When it is well boiled, put your Beef into it, and ſerve it very warm; ſometimes add a little groſs Pepper or Ginger in your Sauce, or the Peel of an Orange or Lemmon.

To Roaſt a Hare.

LET ſome Marrow, with Salt, Nutmeg, Thyme, Savoury, Parſly, Onion and Shalot all chopt ſmall be roll'd up in a Lump of Butter, and put into the Belly of your Hare. Then lay it down to the Fire, baſting it at firſt with Cream, and afterwards keep it continually baſted with Butter till it is enough: For the Sauce, put a Blade of Mace into a little Claret, diſſolve an Anchovy in it, and melt your Butter very thick.

To dreſs a Calf's-Head.

HAving boil'd a Calf's-Head till the Tongue will Peel, cut half the Head into ſmall Pieces, and lay the Brains by themſelves: Then Stew it tender in ſtrong Gravy, with a large Ladle full of Claret, a handful of Sweet-Herbs, a piece of Onion, a Nutmeg ſlic'd, and a little Lemmon-Peel. In the mean time, the other half of the Head is to be ſtrew'd with grated Bread, and larded with Bacon; you muſt alſo cauſe it to be well broil'd over a Charcoal or Wood-Fire, and when 'tis enough, ſet it in the middle of your Diſh. That done, put a Pint of ſtrong Gravy into your Stew-Pan, with a good deal of Muſhrooms and Sweet-Butter, three Anchovies, and a few Capers; while Oiſters are ſtew'd in their own Liquor, with a little White-Wine and a blade of Mace: Keep the largeſt out to fry, and ſhred a few of the ſmalleſt. Afterwards, having made

little Cakes of the Brains, cut the Tongue into round Pieces, dip them in the Yolks of Eggs beaten with Flower and fry them: Then turning the stew'd Meat into the Dish, round the other half of the Head, lay the fry'd Oisters, Brains and Tongue, on the Top and all about, with little bits of crispt Bacon, and Balls of farc'd Meat or Sausages.

To make a Sallet of a cold Hen or Capon.

SLice the Breast of a Hen or Capon, as thin as you can in stakes; put therein Vinegar and a little Sugar, as you think fit: Then take six Anchovies, a handful of Capers, and a little Long Grass or Tarragon, and mince them together, but not too small; strew all on the Sallet, Garnish'd with Lemmons, Oranges, or Barberries and serve it up with a little Salt.

To stew Mushrooms.

TAke Mushrooms fresh gathered, cut off the hard end of the stalk, and as you peel them throw them into a Dish of White-Wine; after they have lain half an hour or thereabout, drain them from the Wine, and put them between two Silver-Dishes: Then set them on a moderate Fire, without any Liquor, and when they have stewed a while, pour away the Liquor that comes from them, which will be very black: That done, put your Mushrooms into another clean Dish with a sprig or two of Thyme, an Onion whole, four or five Corns of whole Pepper, two or three Cloves, a bit of an Orange, a little Salt, a piece of Sweet Butter, and some pure Mutton-Gravy. Afterwards cover them, set them over a gentle Fire, and let them stew softly till they are enough, and

and very tender; when you dish them, blow off all the Fat from them, and take out the Thyme, Spice and Orange. Lastly squeez in the juice of a Lemmon, and grate a little Nutmeg among the Mushrooms; toss them two or three times, put them in a clean Dish, and serve them hot to the Table.

The Lord Conway's *Receipt for the making of Amber-Puddings.*

FIrst take the Guts of a young Hog, washed very clean, with two Pounds of Hogs-Fat, and a Pound and a half of the best *Jordan*-Almonds; which being blanched, let one half of them be beat very small, and the other half reserved whole unbeaten: Then taking a Pound and a half of fine Sugar, with four White-Loaves, grate the Loaves over the former Compound in a Bason: That done, put to it half an Ounce of Amber-greece, which must be scraped very small over the said Compound, as also half a quarter of an Ounce of Levant-Musk, bruised in a Marble-Mortar, with a quarter of a Pint of Orange-Flower-Water. Let all these Ingredients be well mixed together, and the Guts filled with the same. This Receipt was given his Lordship by an *Italian*, for a great Rarity, and has been found so to be by those Ladies of Honour, to whom his Lordship imparted it.

To make a Partridge-Pye.

TAke the flesh of four or five Partridges minced very small, with the same weight of Beef-Marrow, two Ounces of Orangadoes and green Citron minced together as small as your Meat; season it with Cloves, Mace, Nutmeg, a little Salt

and Sugar, mix all together, and bake it in Puff-Paste: Then open your Pye, and put in half a Grain of Musk, or Amber bruised in a Mortar or Dish, with a spoonful of Rose-Water, and the juice of three or four Oranges; stir the Meat, cover it again, and serve it to the Table.

To keep Venison all the Year.

LET your Haunch be parboil'd a while, and season'd with two Nutmegs, a spoonful of Pepper, and a good quantity of Salt mingled all together. To these add two Spoonfuls of White-Wine Vinegar; and having made the Meat full of Holes as it is usually done for larding, put the Spice and Vinegar into the Holes: Then lay it in the Pot with the Fat side downward, cover it with two Pounds of Butter; and close it up with course Paste, in order to be bak'd: When 'tis drawn out of the Oven, take away the Paste, and set a round Trencher with a Weight on it to keep it down, till it is cold. Afterwards take off the Trencher, lay the Butter flat upon the Venison, with strong White Pepper, and stop it up close: If your Pot be narrow at the bottom, it is better; because the Meat must be turned upon a Plate and stuck with Bay-leaves, when you please to eat it.

Sauce for Roast Venison,

TAke one spoonful of Salt, one of whole Pepper, and one of beaten Pepper; also one Glass of fair Water, one of Vinegar, one of Claret, one large Onion stuck with Cloves, and some Anchovies. Let all these Ingredients boil together, and then strain the Liquor thro' a Sieve, in order to be serv'd up with the Meat.

To

To make a Sauce or Pickle for tainted Venison.

BOil Ale, Vinegar, and Bay-Salt together, to make a strong Brine; take off the Scum, and set it by till it is cold: Afterwards, your Venison having lain therein twelve Hours is to be press'd, parboil'd, season'd and at last Bak'd.

Otherwise let Water, Beer and Wine-Vinegar be boil'd with some Bay-Leaves, Thyme, Rosemary, Savoury and Fennel of each a handful: When the Liquor boils, put in your Venison, which you are to dress and bake as before, to be eaten either hot or cold.

To dress Beef or Mutton so as to counterfeit Venison.

PArboil your Meat in small Beer and Vinegar, let it steep all Night and put some Turnsole thereto: Then bake it in an Oven, and 'twill be very difficult to distinguish it from Red or Fallow Deer.

To Pot Beef like Venison.

CUT a large veiny piece of Beef into four Pieces, skin it and beat it with a Rolling-Pin. Then let it be well rubb'd with *Sal-Prunellæ* and Salt-Peter powder'd very fine, and laid in a Tray for two Days; that time being expir'd, take it out, and season it pretty high with Salt and Pepper. Afterwards having cut Beef-suet into long slices, let them be season'd in like manner, and dispos'd of in the bottom of a Pot; lay your Meat over the Suet, also two Pounds of fresh Butter broken into small pieces on the Top, and set it into a hot Oven. When your Beef is bak'd,

take it out of the Pot with a Skimmer, so as to drain it from the Gravy; clear it from the Skins and Veins, and Pound it in a Mortar with a little of the Butter that was Scumm'd off: Then put it into another Pot, and pour all the Butter over it, keeping back the Gravy. Venison may be potted after the same manner, only you must not beat it in a Mortar, and Black Pepper, is to be us'd instead of White.

To Pot Hare.

YOur Hare being wash'd clean, and well dry'd from the Blood with a Cloth, cut it into quarters; seasoning the whole with Salt, Pepper, Nutmeg, Cloves and Mace, in order to be bak'd in a Pot with a Pound of Butter and a few Bay-Leaves: When 'tis drawn out of the Oven, clear the Meat from the Bones, and beat it fine in a Mortar, pour the Butter from the Gravy, temper all together with your Hands, and turn it into a glaz'd Venison-Pot: Lastly, press it down close and cover it an Inch Deep with clarify'd Butter.

To Pot Pigeons.

LET them be well pickt, and wip'd clean without washing: Season them with Salt and Pepper, roll up a piece of Butter in the seasoning, and put in their Bellies: Then dridge them with Flower, lay them in the Pot, with their Breasts downwards, and tye them down close. As soon as they are bak'd, take them out, and put them into another Pot with their Breasts upwards; but you must keep back the Gravy, and cover them with clarify'd Butter.

To farce all sorts of Fowl.

TAke Veal-Sweet-Breads, Oisters, Anchovies, Marrow, a few Chives, a little Thyme, Savoury and Marjoram, with some Lemmon-Peel, Salt, Pepper, and Nutmeg. All these being well temper'd with the Yolk of an Egg, raise up the Skin on the Breast of your Fowls, stuff it, and stick it up again: Then fill their Bellies with Oisters, roast them and let them, be serv'd up with strong Gravy-Sauce.

To make a Fricassy of Pigeons.

LET seven or eight Pigeons newly kill'd be cut into small Pieces, and season'd with Salt: Then turn them into a Frying-Pan with a Pint of Water, and the same quantity of Claret: That done, put in a few Chives, a little Thyme and Sweet Marjoram shred very small, with a good lump of Butter; so let them stew leisurely, till there is no more Liquor left than will serve for the Sauce. In the mean time, let four Yolks of Eggs be beaten up with a spoonful and a half of Vinegar and half a Nutmeg grated. When your Meat is enough, put it on one side of the Pan, and keep the Liquor on the other side, so as the Eggs may be conveniently slipt into it over the Fire, stirring it continually till it comes to the consistence of Cream. At that instant, lay your Meat in the Dish, and pour the Sauce upon it, with fry'd Oisters and crispt Bacon.

A Fricassy of Chickens.

TAke four Chickens, pull off the Skins, cut them in small pieces and toss them into Water, with two or three Onions, and a bunch of

of Parsly. When they have stew'd a while, put in Salt and Pepper with a Pint of White-Wine. Afterwards having caus'd some Verjuice, Nutmegs, and four Yolks of Eggs to be beat well together, take out the Chickens, and put all into a Frying-Pan with Butter; as soon as they are enough, send them hot to the Table.

To make a Dish call'd Olives.

TAke the Flesh of Rabbets, or Chickens or the lean of a Fillet of Veal; with as much Beef-suet or Marrow: Also two Anchovies, the Yolks of hard Eggs, a few Mushrooms and Oysters, a bunch of Herbs as Thyme, Winter-Savoury, Marjoram, Parsly, Sorrel, Spinage, a few Chives, Lemmon-Peel, a little Salt, Pepper, Nutmeg and Mace beaten. Then having provided a Veal-Caul, lay several layers of middling Bacon and of this Compound alternately one upon another, and roll all up hard in the Caul, in order to be roasted or bak'd: When your Olives are done enough, they are to be cut into small slices, and serv'd up in a Dish with strong Gravy-Sauce.

An Olive-Pye.

HAving prepar'd the Olives as before, make them up round, and put them into Puff-Paste; adding the Whites and Yolks of two boil'd Eggs with Currans and Raisins of the Sun ston'd: When your Pye is half-bak'd, pour in some Verjuice or Claret-Wine sweeten'd with Sugar, and set it again into the Oven, to make an end of baking it.

An

An Olive-Florendine.

HAving cut the best part of a Leg of Veal, into thin Slices like *Scotch* Collops, beat them on both sides with the back of a Knife, and season them with Salt, Pepper, Cloves and Mace. Afterwards a Pound of Fat Bacon, being likewise cut into thin slices; roll them up one by one, with a slice of Veal in the Middle: Then let them be laid in a Dish with Balls of farc'd Meat, a few Anchovies, two or three Shalots, some Oisters, and a par'd Lemmon slic'd; adding also half a Pound of Butter, half a Pint of White-Wine, the same qnantity of strong Broth, and a little Gravy. Cover your Florendine with Puff-Paste and set it in the Oven.

The Countess of Rutland's *Receipt for making the rare* Banbury-*Cake, which was highly Commended at her Daughter's (the Right Honourable the Lady* Chaworth's *) Wedding.*

TAke a peck of fine-Flower, half an Ounce of large Mace, half an Ounce of Nutmegs, and as much Cinnamon beaten and sifted; two Pounds of Butter, ten Eggs (leaving out four of the Whites) and somewhat above a Pint of good Ale-Yest: Beat your Eggs very well, strain them with the Yest and a little warm Water, into the Flower, and stir them together; then put your Butter cold in little Lumps. The Water you knead the Flower with must be scalding-hot, if you would make it good Paste; and the Paste is to be laid to rise in a warm Cloth, a quarter of an hour or thereabout. Afterwards, you are to put in ten Pounds of Currans, with a little Musk

and

and Amber-greece diſſolv'd in Roſe-Water; the Currans muſt be well dry'd, or elſe they'll make your Cake heavy; ſtrew as much Sugar beaten fine among your Currans as you ſhall think the Water has taken away the Sweetneſs from them; break your Paſte in little Pieces, into a Kimnel, or ſuch like Veſſel and lay a layer of Paſte broken ſmall, and a layer of Currans, untill the Currans are put in; that done, mingle the Paſte; and Currans very well, but take heed of breaking the latter. And farther, you muſt take out a piece of Paſte after it has riſen in a warm Cloth, before the Currans are put in, to cover the top and bottom; you muſt alſo roll the Cover ſomewhat thin, and the bottom likewiſe, and wet them with Roſe-Water; cloſe them at the bottom of the ſide, or the middle, which you like beſt; and prick the top and the ſides with a ſmall long Pin. When your Cake is ready to go into the Oven, cut it in the midſt of the ſight, round about with a Knife, an Inch deep; if the Cake be of a Peck of Meal, it muſt ſtand two hours in the Oven, and your Oven muſt be as hot as for Manchet.

To make a Whipt Syllabub.

TAke a Pint of Cream, ſix ſpoonfuls of Sack, the Whites of two Eggs, and three Ounces of fine Sugar: Beat all together with a Whisk or Birch-twigs, till a good froth ariſes; then skim it and put it into your Glaſſes for uſe.

An Excellent Syllabub.

FILL your Syllabub-Pot with Cider, good ſtore of Sugar, and a little Nutmeg; ſtir it well together, and put in as much thick Cream, by two or three ſpoonfuls at a time, as hard as you can

can, as though you were Milking it in: Then ſtir it together exceeding ſoftly once about, and let it ſtand two hours at leaſt e're it is eaten; for the ſtanding makes the Curd.

To Souſe a Pig.

HAving provided a fair large Pig, cut off the Head, ſlit the Body thro' the middle, and take out the Bones: Let it lye in warm Water one Night, collar it up like Brawn, and Boil it tender in fair Water: Then put it into an earthen Pot or Pan, with Water and Salt, to ſeaſon the Meat and make it White. Afterwards, let a Quart of the Liquor be boil'd with the ſame quantity of White-Wine, to make the Souſing-Drink, putting in two or three Bay-Leaves: When it is cold, uncloath your Pig, and ſlip it into the Pickle, and it will keep a quarter of a Year. Serve it up with green Fennel after the ſame manner as Sturgeon, with Vinegar in Saucers.

To make Rice-Pancakes.

LEt a Pound of Rice be boiled in three Quarts of Water, till it is very ſoft; which being put into a Pot cloſe covered, will turn to a Jelly: Then add thereto a Quart of Cream or new Milk ſcalding-hot, with three quarters of a Pound of melted Butter, twenty Eggs and a little Salt: Stir all theſe well together, and put in as much Flower, as will ſufficiently thicken your Pancakes: They are to be fryed with Butter, and will prove beſt when made over Night.

Mrs. Duke's *Cake.*

TAke a quarter of a peck of the fineſt Flower, a Pint of Cream, ten Yolks of Eggs well beaten

beaten, and three quarters of a Pound of Butter gently melted; pour on the flower, a little Ale-Yeſt, a quarter of a Pint of Roſe-Water, with ſome Musk, and Amber-greece diſſolved in it; Seaſon all with a penny-worth of Mace and Cloves and a little Nutmeg finely beaten: To theſe add of Currans one Pound and a half, Raiſins of the Sun ſtoned and ſhred ſmall, one Pound, Almonds blanched and beaten half a Pound, (beat them with Roſe-Water to keep them from Oiling) and Sugar beaten very ſmall half a Pound: Firſt mingle them, knead all together, and let them lye a full hour in the Dough. Then make up your Cake for the Oven, which muſt not be too hot, nor have its Mouth ſtopt too cloſe; but ſtir the Cake now and then, that it may bake all alike, and let it not ſtand a full hour in the Oven. Before it is drawn, prepare ſome Roſe-Water, with Sugar powder'd fine and well mingled together, to waſh the top of it; afterwards ſet it again in the Oven to dry, and when you take it out, it will be Ic'd over.

To make Beef Royal.

LET a Sirloin or large Rump of the beſt Beef, be bon'd and well beaten: Seaſon it with Salt, Pepper, Nutmeg, Cloves, Mace and a little Lemmon-Peel; adding Thyme, Savoury and Marjoram. Afterwards, having made ſtrong Broth of the Bones, lard the Meat quite thro' with large pieces of Bacon, and put a good deal of freſh Butter into the Stew-pan to be made brown: Then ſlipping in the Meat, brown it on both ſides, and turn in the Liquor with two Bay-Leaves, Truffles and Ox-Palates, or Sweet-Breads pull'd in pieces. Let it be cover'd down cloſe and ſtew

till it is tender; take it out, skim off all the Fat, and pour in a Pint of Claret with three Anchovies dissolv'd in it. That done, put in your Pickles with fry'd Oisters, thicken up the Sauce, and pour it over your Meat, after it has been thoroughly heated in the Broth.

To Pot Pork.

CUT a Leg of Pork into Pieces and Pound it in a Mortar very fine; seasoning it high with Salt and Pepper: Then temper the Meat with a good handful of Sage and Rosemary shred small, and put it into a Pot to bake; with a Pound of Butter; When 'tis drawn out of the Oven, drain it from the Gravy, and press it down close in a dry Pot. Afterwards, having scumm'd off all the Butter, clarify as much more as will lye an Inch above your Meat; which is to be cover'd with wet Paper, and set in a Cellar.

To Pot Fowl.

LET your Fowl be clean'd without washing, and findg'd with White Paper: Dry them with a Cloth, and season them with Salt, Pepper, Nutmeg, Cloves and Mace beaten; let all be well mixt together, and stand twenty four hours: Afterwards, lay them in the Pot with their Breasts downwards; strew over them some whole Cloves and Mace, and pour in as much melted Butter as will cover them: Tye them down close, in order to be bak'd; and when they are enough, set them by for a while. Then place them in another Pot with their Breasts upwards, and fill their Craws with Butter: Pour off all the Butter on the top, keep back the Gravy, with the Settlement at the bottom,

bottom, and let your clarify'd Butter lye an Inch above the Fowl.

To Pot Venison.

TAke an haunch of Venison not hunted, and bone it; let three Ounces of Pepper beaten, twelve Nutmegs with an handful of Salt, be mingled together with Wine-Vinegar: Wet your Venison with the Vinegar, and season it; then with a Knife make holes on the lean side of the Haunch, and stuff it as you would do Beef, with Parsly. Afterwards, having laid it in the Pot with the side downward, clarify three Pounds of Butter, put it thereon, with Paste over the Pot; let it stand in the Oven five or six hours; then take it out, and with a vent, press it down to the bottom of the Pot. When it is cold, take the Gravy off from the top of the Pot, boil it till above half be consumed, and put it in again with the Butter on the top of the Pot.

To make Jelly the best way.

HAving provided a Leg of Veal, pare away the Fat as clean you can, wash it thoroughly, break the Bones, and let it lye soaking a quarter of an hour or more. Then take four Calves-Fee, scald off the hair in boiling Water, slit them in two, and put them to your Veal; let all boil over the Fire in a Brass-Pot, with two Gallons of Water or more, according to the proportion of your Veal: Scum the Liquor very clean and often, let it boil till it come to three Pints or a little more: Then strain it through a clean strainer into a Bason, and so let it stand till it be thorough cold and well jellied: Afterwards, cut it in pieces with a Knife, pare off the top and bottom, and put it into

into a Skillet. Take alſo two Ounces of Cinnamon broken very ſmall with your hand, three Nutmegs ſliced, one Race of Ginger, a large blade of Mace or two, a ſmall quantity of Salt, one ſpoonful of Wine-Vinegar, or Roſe-Vinegar, one Pound and three quarters of Sugar, a Pint of *Rheniſh* Wine, or White-Wine, and the Whites of fifteen Eggs well beaten; put all theſe to the Jelly, ſet it on the Fire, and let it have two or three walms, ever ſtirring it as it boils: That done, take a very clean Jelly-bag, waſh the bottom of it in a little Roſe-Water, and wring it ſo hard that there remain none behind; put a branch of Roſemary in the bottom of the Bag, hang it up before the Fire over a Baſon, and pour the Jelly into it. Then put the Jelly in the Baſon into your Bag again, let it it run the ſecond time, and it will be very much the clearer; ſo you may put it into Gally-pots or Glaſſes, which you pleaſe, and ſet them a cooling on Bay-Salt. When the Jelly is cold and ſtiff, you may make uſe of it at pleaſure; if you would have the Jelly of a red Colour, order it as before, only inſtead of *Rheniſh* Wine uſe Claret.

To make a Diſh called Poor Knights.

CUT two Penny-Loaves into round ſlices; and dip them in half a Pint of Cream, or fair Water; then lay them abroad in a Diſh, and let three Eggs be beaten with Cream, grated Nutmeg, and Sugar: That done, melt ſome Butter in a Frying-Pan, wet the ſides of the Toaſts, and lay them in on the wet ſide; pour in the reſt upon them, and ſo fry them; ſerve them up with Roſe-Water, Sugar and Butter.

To

To make Shrewsbury-Cakes.

LET two Pounds of Flower be dried in an Oven and weigh'd; add thereto one Pound of Butter, which has lain an hour or two in Rose-Water: Then pour the Water from the Butter, and put the Butter to the Flower, with the Yolks and Whites of five Eggs, two races of Ginger, two Pounds of Sugar, a few Caraway-Seeds, a very little Yeſt and Salt. Knead all theſe togegether, till the Paſte come to a good Conſiſtence, and roll it out with the top of a Bowl. Afterwards, prick it with a Wooden Pin or a Comb that has not been uſed. Let your Cakes be baked upon Pye-plates, but not too much; for the heat of the Plates will dry them exceedingly. When they are drawn out of the Oven, you may cut them of what bigneſs or faſhion you pleaſe.

To make Beef like red Deer to be eaten cold.

TAke a Buttock of Beef, cut it the long ways with the grain, beat it well with a Rolling-Pin, and broil it upon the Coals. A little after it is cold, draw it through with Lard, and lay it in White-Wine-Vinegar, with Pepper, Salt, Cloves, Mace and Bay-leaves; let it lie three or four days, and bake it in Rye-paſte; when it is cold, fill it up with Butter, and after a fortnight it will be fit to eat.

To make Puffs.

TAke a Pint of Cheeſe-Curds, drain them dry, and bruiſe them ſmall with the hand; put in two handfuls of Flower, a little Sugar, three or four Yolks of Eggs, a little Nutmeg and Salt: Then mingle theſe together, and make them little, like

like Eyes; fry them in fresh Butter, and serve them up with fresh Butter and Sugar.

To hash a Calf's-Head.

PArboil your Calf's-Head, and cut it into Pieces: Then let all be put between two Dishes] and stew'd tender, with a Pint of great Oisters, a Pint of White-Wine, some Anchovies, half a Pound of Butter, a bunch of Sweet-Herbs, and large Mace; while the Brains are boil'd a-part with Parsly and Sage. Afterwards, *Scotch*-Collops are to be laid in the bottom of the Dish, with bits of fry'd Bacon and a good piece among the Meat: To these add fry'd Sausages, the Yolks of hard Eggs, some boil'd Marrow, blanch'd Almonds and Chesnuts. That done, roll up a large piece of Butter in Flower, lay the Oisters and Bacon on the top, and round about, and let the whole Mess be set hot on the Table.

To make a hash of Chickens.

CUT six Chickens into quarters, cover them almost with Water, and season them with Salt, Pepper, a good handful of shred Parsly, and a little White-Wine: When they are boiled enough, add six Eggs, only the Yolks with a little Nutmeg and Vinegar; give them a walm or two with the Chickens, pour them together into a Dish, and serve them up, when you put on the Eggs, and a good piece of Butter.

To stew Veal.

HAving cut Veal into small pieces, season them with Salt, whole Pepper, Mace, an Onion and Lemmon-Peel; in order to be stew'd in Water, with a little Butter: When your Meat is enough

enough, ſtir in the Yolks of Eggs beaten, and let all have a walm or two, before they are taken off from the Fire.

Sauces for roaſted Pigeons or Doves.

1. CLaret, Gravy, and an Onion ſtew'd together with a little Salt.

2. Sweet Butter and Orange-juice beat up, and made thick.

3. Onions ſhred and boil'd in Claret almoſt dry, adding Gravy of the Fowl, with Sugar, Nutmeg, and a little Pepper.

4. Boil'd Parſly chopt, and put into Butter and Vinegar beaten up thick.

5. Vine-Leaves roaſted with the Pigeons, minc'd and boil'd in Claret with Salt; alſo ſome Gravy and Butter.

Sauces for all ſorts of roaſted Land-Fowl, as Phea-ſants, Partridges, Buſtards, Turkeys, &c.

1. BEat ſmall-nuts to a Paſte, with Bread, Pepper, Cloves, Nutmeg, Saffron, Orange-juice and ſtrong Broth; then ſtrain and boil them together very thick.

2. Slic'd Onions firſt boil'd and then ſtew'd in the Gravy of the Fowl, with ſome Water, grated Bread, Salt and Pepper.

3. Crums of Manchet and Almond-Paſte Pounded together, with ſome Salt, Sugar, and Ginger: Strain all with Orange-juice and Grape-verjuice, and boil the Liquor pretty thick.

4. Slices of White-Bread boil'd in fair Water, with two whole Onions, ſome Gravy, half a grated Nutmeg, and a little Salt; let all paſs thro' a Strainer, and boil the Liquor up as thick as

Water-

Water-Gruel; then add the Yolks of two Eggs beaten with the juice of two Oranges.

5. Pare off the Crust of a Manchet, slice it, and boil it in fair Water: When the Liquor is somewhat thick, put in some White-Wine, Wine-Vinegar, Rose or Elder-Vinegar, Butter and Sugar.

6. Take Onions slic'd and boil'd in fair Water, and a little Salt, a few Bread-Crums, three spoonfuls of White-Wine, Nutmeg, beaten Pepper, and some Lemmon-Peel shred fine: Let all these boil together, and when almost done enough, pour in the Gravy of the Fowl, beaten Butter, and the juice of an Orange.

To season Lamb or Veal for a Pye.

A Loin of Lamb or Veal being cut into small Pieces; season them with Salt, Pepper and Nutmeg: Then fill your Pye, lay some Butter on the top, and close it. If it must be serv'd up hot, pour in a Pint of Gravy; but in case you keep it cold, put in more, but fill it up with clarify'd Butter.

To season Turkeys, Geese, or Pigeons.

When your Fowls are bon'd, let them be season'd with Pepper, Nutmeg, and Salt: Then stick whole Cloves in their Breasts, fill them with Butter, and put them into your Coffin; spread Butter all over the top, lay on the Lid, and let it stand four hours in the Oven.

Asparagus dress'd with Cream.

First break your Asparagus into small Pieces, and blanch them a little in boiling Water: Then stew them in a Sauce-Pan, with fresh Butter

ter, Milk, Cream, good Seasoning, and a bunch of fine Herbs; adding one or two Yolks of Eggs beaten up with a little of the Cream, to thicken the whole Mess, before it is serv'd up.

Asparagus in Gravy.

PUT your Asparagus order'd as before, into melted Lard, with Parsly, Chervil and Chibbol shred small; season them with Salt and Nutmeg, and let them soak in a Pot over a gentle Fire: Then clear all from the Fat, and slip them into Mutton-Gravy with Lemmon-juice, in order to be serv'd up with short Sauce.

To make Virgin-Cream.

LET five Whites of Eggs, be well whipt and put into a Stew-pan, with Milk, Orange-Flower-Water and Sugar. Then set a Plate over the Furnace, with a little Cinnamon, and pour in your Cream well beaten, giving it a Gold-Colour with the Red-Hot Fire-Shovel.

Sweet-Cream.

LET three quarts of Milk just taken from the Cow be set to boil; when it rises remove your Sauce-Pan, and let it stand a Minute; skim off all the Cream on the top, and lay it on a Plate: Then set the Pan again over the Fire, and continue to do the same thing, till your Plate is full of Cream, which is to be sprinkled with sweet Waters, and well strew'd with Sugar, before you send it to the Table.

White-

White light Cream.

HAving caus'd a Pint and a half of Milk to boil with half a quatern of Sugar, take it off from the Fire, and slip in two Whites of Eggs well whipt, stirring all together, without Intermission: Then setting your Milk or Cream again on the Fire, let it have four or five Boils keeping it continually stirr'd: Afterwards, it may be dress'd as you think fit; when 'tis cold, sprinkle it with Orange-Flower-Water, and strew it with fine Sugar: You may also give it a Colour with the bread iron, or Red-Hot Fire-Shovel.

To make a Blanc-Manger.

TAke Calves-Feet and a Hen that is not very Fat; let these boil together without Salt; and strain them when they are thoroughly done, taking care that the Liquor be neither too strong or too weak: Put into a convenient quantity of this Jelly, Sugar, Cinnamon and Lemmon-Peel, and let all boil a little while in a Stew-Pan, after the Fat has been well skimm'd off. In the mean time, some Sweet Almonds, with seven or eight bitter ones (if you please) are to be well beaten in a Mortar, sprinkling them with Milk, to prevent their turning to Oil: Let your Blanc-manger be Strain'd (not too hot) with the Almonds two or three several times; then having caus'd the Strainers to be well wash'd, pass your Blanc-Manger once more thro' the same; to the end that it may become very White. When it is turn'd into a Dish, Ice it over neatly, and lay two Sheets of White Paper on the top, to keep it from the Fat; adding a drop of Orange-

Flower-Water: At last the whole Mess is to b serv'd up cold, garnish'd with Lemmon.

A Blanc-Manger of Harts-Horn.

TAke about a Pound of Harts-Horn rasped, an boil it well; so that in feeling it with you Finger, you perceive the Water to be Clammy which is a sign that it is done enough: Pass th Jelly thro' a very fine Strainer, and let some Al monds be stampt, moistening them with Milk and little Cream: Then strain your Jelly with tho Almonds three or four times, to make it ve White, and add a drop of Orange-Flower-Wa ter.

To make a Cullis.

TAke a piece of Buttock-Beef, and roast very brown: Then beat all the browne part hot, in a Mortar, with Crusts of Bread t Carcasses of Partridges and other Fowl that yo have at hand: All being well pounded a moisten'd with strong Gravy, put them into a Stew Pan, with Gravy and good Broth; Season the with Pepper, Salt, Thyme, Sweet Basil, Clov and a piece of Green Lemmon: That done, the whole Mess have four or five Seethings u pass it thro' the Strainer, and make use of it pour on your Potages, &c. with Lemmon-juice.

A Cullis of Capon.

TAke a roasted Capon, and Pound it in a Mo tar as much as is possible: In the mean tim let some Crusts of Bread be fry'd very brown melted Lard, with sweet Basil, Parsly, Chibb and a few Mushrooms shred very small; min these with the rest, and make an end of dress th

them over the Furnace: Then put in as much of the best Broth as you shall judge expedient, and pass all thro' the Straining-bag.

A Cullis of Fat Pigeons.

LET two or three Pigeons be roasted, and afterwards beaten in a Mortar; that done, take three Anchovies, a few Capers, Mushrooms and Truffles, two or three Rocamboles, with Chibbol and Parsly, all shred very small: Mingle these with your Meat, and toss up all together in a Stew-Pan with melted Lard: Pour in some of the best Gravy you have, pass your Cullis thro' the Strainer with Lemmon-juice, and thicken it at Discretion.

A Cullis of Gammon.

TAke an equal quantity of Veal and Gammon of Bacon, and stew all in a Pan with Veal-Gravy: When your Meat is enough, put thereto dry Crusts of Bread, with Parsly, sweet Basil, Chibbol, Cloves and strong Broth; strain your Cullis as soon as it is well season'd, and keep it pretty thick.

A Cullis for Days of Abstinence.

TAke a quantity of Almonds at pleasure, and beat them in a Mortar; while some Bread-Crum is soak'd in Cream or new Milk, and several Filets or thin slices of Fish are boil'd as white as is possible. To these add fresh Mushrooms, White Truffles, sweet Basil and Chibbol, and let all boil together, a quarter of an hour in very clear Broth; in order to be pass'd thro' the Strainer, and set by for Use.

Another Cullis for Fish-Days.

LET Carots and Onions be dress'd as for Broth and made very brown: Then add Crusts of Bread, a handful of Parsly, a little Thyme, Sweet Basil and a few Cloves, with some Fish-Broth and a drop of Vinegar.

To make Gammon-essence.

HAving prepar'd small slices of raw Bacon, cut out of the Gammon, let them be well beaten and fry'd in a Pan, with a little Lard: The done, set them over a Chafing-Dish of Coals, and holding a Spoon in your hand, give them a Colour with a little Flower: Then put thereto some good Veal-Gravy, Crusts of Bread, a little Vinegar, a Faggot of fine Herbs, a Clove of Garlick, a few Chibbols, a handful of Mushrooms and some Truffles chopt, with Cloves and slices of Lemmon. When the whole Mess is enough, put it neatly thro' the Strainer and set by your Gravy or Essence in a convenient place, without boiling it any longer; so as you may readily make use of it, for all sorts of Services wherein Gammon or Bacon is one of the Ingredients.

A French *Olio or rich Potage for Festival Days.*

TAke Buttock-Beef, a Fillet of Veal, some part of the Leg, with Ducks, Partridges, Pigeons, Pullets, Quails, a piece of raw Gammon of Bacon, Sausages and a Carvelat. All these sorts of Meat being first made brown, are to be put into a Pot, each according to the time that is required for boiling it; while a thickening Liquor is prepar'd with your Brown, and put to the rest. Having taken off the Scum, season the Whole with

Sal-

Salt, Pepper, Cloves, Mace, Ginger, Nutmeg, Coriander-Seed, all well beaten with Thyme and Sweet Basil, and wrapt up in a Linnen-cloth: Then add all sorts of Herbs and Roots, well pick'd and scrap'd; as Onions, Leaks, Cabbage, Carrots, Turneps, Parsnips, Parsly, and other fine Herbs in Bunches. In the mean time, convenient Cisterns, Silver-Pots, or Basons being provided, and your Potage well boil'd; let pieces of Crust be laid soaking in the same Broth, after it has been thoroughly clear'd from the Fat, and duely season'd. Lastly, before the whole Mess is serv'd up, pour in a great deal more Broth, dress your Fowl and other Meat, and garnish with the Roots, *&c.*

An Olio for Days of Abstinence.

HAving provided good Pease-soop and some Fish-Broth, turn it into a Pot, with all the above-mentioned sorts of Herbs, and let them boil together as long as is expedient: Then dress your *Olio* with a Loaf of White-Bread in the midst of it, and garnish with Roots. At another time, especially for *Good-Friday*, an *Olio* may be made of Roots and Pulse with Oil.

To make another sort of rich Potage call'd Julian.

LET a Leg of Mutton be roasted and well clear'd from the Fat: Then cut off the Skin, and put it into a Pot, with a piece of Beef, part of a Fillet of Veal, a good Capon, two Carots, two Turneps, as many Parsnips, Parsly-Roots, Celery and Onion: Let all these boil together for a considerable time, to the end that your Broth may be very strong; while another Pot is set over the Fire, with three or four bunches of Aspa-

ragus, a little Sorrel chopt and some Chervil. These are to be well boil'd with the Broth, and the Crusts laid a soaking; afterwards, you are to set your Asparagus in order with your Sorrel over it, and send the whole Mess hot to the Table. *Julian* Potages may be made in like manner of a Breast of Veal, Fat Pullets, Pigeons and other sorts of Meat.

Potage of Health.

TAke strong Broth made of Buttock-Beef, a Leg of Veal and a Leg of Mutton, and put it into a Pot with Capons, large fat Pullets or other sorts of Fowl that are proper for this Potage. Then set on another Pot a-part with fine Herbs, as Sorrel, Purslain, Chervil, *&c.* all shred very small, and when your Broth is enough, let the Crusts be laid a soaking. Garnish the whole Mess with your Fowls, or else strain it in order to be serv'd up alone with good Gravy.

Potage of Health for Fish-Days.

LET Purslain, Sorrel, Lettice, Beet and other Herbs be chopt, and put into an Earthen Pot with Butter to take away their Crudity: Then pour in boiling Water, with Salt, a Faggot of fine Herbs, and a Loaf or Crust of Bread, which is to be set in the middle of your Potage: Afterwards, the Herbs are to be strain'd out (if you please) or else they may be serv'd up with the juice of Mushrooms, and a spoonful of Pease-soop.

Morning-Broth for Break-Fast.

THIS Potage is to be made of a piece of Buttock-Beef, the Craggy end of a Neck of Mutton, a Neck of Veal and two Pullets: In the mean time, you are to beat the Breasts of Pullets in a Mortar, with some Bread-Crum steept in Broth, and afterwards pass the whole thro' a Strainer, in order to be laid on your Crusts soak'd in the same Broth.

Jelly-Broth.

PUT a Joynt of Mutton into an earthen Pot, with a Fillet of Veal, a Capon, and three Quarts of Water: Let these boil over a gentle Fire, till the quantity of Liquor is reduc'd to one half, and then strain it well thro' a Linnen-Cloth.

A Bisk of Quails and other sorts of Fowl.

LET your Quails be neatly truss'd up, and fry'd to a fine brown Colour: Then put them into a Pot with good Broth, several slices of Fat Bacon, one of lean Bacon, another of Beef beaten, a Faggot of Herbs, Cloves, Green Citron, and other Seasoning; and let all stew over a gentle Fire. Garnish your Bisk with Veal-Sweet-Breads, Artichoke-Bottoms, Mushrooms, Truffles, and Cocks-Combs; making a Ring round about with the best of them, and Marble your Potage, with a Veal-cullis and Lemmon-juice just before it is serv'd up. After the same manner, Bisks may be made of Capons, large Pullets, Young Hens, &c.

To farce young Turkeys.

HAving truss'd your Turkeys, and loosen'd the Skin above the Breast, put in a Farce made of raw Bacon chopt; with Chibbol, Parsly and all sorts of fine Herbs shred very small, bruis'd a little in a Mortar, and well season'd. Thus the Turkeys are to bē stuff'd between the Skin and the Flesh, and a little within the Body, in order to be roasted: When they are enough, dress them in a Dish, turn over them a Ragoo, of all manner of Garnishing-stuff, and let them be sent hot to the Table. Pullets, Pigeons and other sorts of Fowl, may be dress'd after the same manner.

To Marinate Pullets.

CUT your Pullets into Quarters, and let them sleep in Lemmon-juice, Verjuice, or Vinegar; with Salt, Pepper, Cloves Chibbols, and a Bay-Leaf. After they have lain three hours in that Pickle, dip them into a clear Paste, made of Flower, White-Wine and the Yolks of Eggs: Then fry them in melted Butter or Lard, and let them be serv'd up with crispt Parsly and slices of Lemmon.

To Marinate Pigeons.

LET them lye two or three hours in a Pickle made of Lemmon-juice and Verjuice, with the other Seasonings as before; after they have been slit on the back or cut into quarters, to the end that the said Pickle may penetrate into their Flesh: Then dip them into Paste, or else Flower them, and let them fry gently, in order to be serv'd up with fry'd Parsly on the top, and round about, Rose Vinegar and White-Pepper.

To

To bake or ſtew Pullets between two Fires.

LET your Pullets be cut along the Back to the Rump, and ſeaſon'd with Salt, Pepper, Chibbol, Parſly ſhred very ſmall and Coriander-Seed: Then lay them between broad thin ſlices of Bacon, the Breaſt downwards, and put them into a Pot ſet between two Fires, one on the top, and the other underneath. You may alſo add a piece of Lemmon and a Faggot of fine Herbs, with a little raw Gammon minc'd very fine and ſtrew'd in among the Pullets. When they are enough, pour in the Gravy that comes from them, alſo ſome Lemmon-juice and let them be ſerv'd up.

To dreſs a Pig after the German *way.*

CUT your Pig into four Parts and fry it in a Pan, with melted Lard; then ſtew it in Broth, with a little White-Wine, a Bunch of Herbs, Salt, Pepper, and Nutmeg. Put alſo into your Lard, Oiſters, Flower, a piece of Lemmon, Capers and Olives ſton'd; which are to be added to the reſt, with juice and ſlices of Lemmon, when the Diſh is ready to be ſerv'd up.

To Ragoo Veniſon.

HAving caus'd a piece of the Haunch to be well larded, ſeaſon it with Pepper and Salt, fry it in melted Lard, and then ſet it a ſtewing for three or four Hours in an earthen Pan, with Broth, two Glaſſes of White-Wine, Salt, Nutmeg, a Faggot of Herbs, three or four Bay-Leaves, and a piece of Green Lemmon: Thicken the Sauce with fry'd Flower, and put Capers into it and Lemmon-juice.

To dress a Shoulder of Mutton in a Gallimaw-fry.

LET the Skin of a Shoulder of Mutton be taken off, yet so as it may stick to the Knuckle: Then chop the Meat small, and fry it in Lard, with some Broth, fine Herbs, whole Onions (which are to be afterwards taken out) Mushrooms, green Citron, Salt, Pepper and Nutmeg: Lastly, you are to dress all under your Skin, which may be Breaded and Colour'd; adding thereto some good Gravy and Lemmon-juice.

Carbonadoed Mutton.

CUT a Joynt of Mutton into Carbonadoes or thin Slices, as it were for broiling, and fry them in melted Lard, before they are stew'd in Broth, with Salt, Pepper, Cloves, a bunch of Herbs, Chesnuts and Mushrooms: Throw some Flower into the Pan, to thicken the Sauce, garnish your Dish with Mushrooms and fry'd Bread, and let it be serv'd up with Capers and Lemmon-juice.

A Loin of Veal Ragoo'd.

YOur Loin being first larded, season it with Salt, Pepper, and Nutmeg; and when it is almost roasted enough, put it into a Stew-Pan, cover'd; with the Dripping, some Broth, a Glass of White-Wine, a Faggot of fine Herbs, fry'd Flower and a piece of green Lemmon: Let it be serv'd up with short Sauce, after having taken off the Fat; and garnish with larded Veal-Sweet-Breads, Cutlets, or what else you think fit.

To Ragoo a piece of Beef.

TAke the hinder part of a Buttock of Beef, and lard it with thick Lardoons: Afterwards, having put it into a Pot; with two Pounds of good Lard, some broad thin slices of Bacon, and the necessary Seasoning; let it soak gently between two Fires, about twelve Hours. At last you may put in a little Brandy, and garnish with Pickles.

A Dish of Beef-Filets.

IN another Course, you may also serve up Filets or slices of Beef larded and marinated, with Vinegar, Salt, Pepper, Cloves, Thyme and Onions; Having caus'd these to be leisurely roasted on a Spit, put them into good Gravy, with Truffles; and garnish with marinated Pigeons or Chickens.

To make a Hotch-Pot.

THere are several sorts of Meat proper for such a Mess; particularly Ducks, Young Turkeys, Leverets, &c. These are first to be larded, and fry'd in a Pan, to give them a Colour; then they must be stew'd in Broth with White-Wine, a bunch of Herbs, Salt and Pepper: As soon as they are half done; you are to fry Mushrooms with a little Flower in the same Lard, and put all together, with Gravy or an Artickoke-Cullis, Sausages, Veal-Sweet-Breads, Oisters (if you please) and pickled Cucumbers, according to the Season: Afterwards having dress'd all neatly, add some Mutton Gravy and Lemmon-juice, and send the whole Mess hot to the Table.

To dress Eggs with Gravy.

HAving heated Mutton-Gravy, or any sort in a hollow Dish; break in your Eggs, either singly or mingled together: Then Season all with Salt, Nutmeg and Lemmon-juice, and pass a broad Iron or red-hot Fire-Shovel over them, to give them a Colour.

Eggs dress'd after the German *Way.*

YOur Eggs being broken into a Dish, put thereto some Pease-Soop, and beat up two or three Yolks with a little Milk, which are to be pass'd thro' the Strainer: Then take off the Broth in which the Eggs were boil'd, and lay your Yolks upon it with grated Cheese; giving it a Colour as before.

Eggs dress'd with Bread.

LET your Bread-Crum, be well soak'd in Milk for two or three Hours. Afterwards, having pass'd it thro' the Strainer, or thro' a very fine Cullender; add thereto a little Salt, Sugar, Candy'd Lemmon-Peel, shred very small, and Orange-Flower-Water. Then rub a Silver-Dish with Butter somewhat hot, and lay your Eggs in it, with a Fire on the top and underneath, so as they may take a fine Colour.

To make an Omelet with Sugar.

A Convenient quantity of Eggs being well whipt, put to them, some Lemmon-Peel shred very small, with a little Cream and Salt: Then beat all well together, and make your Omelet; which must be Sugar'd and turn'd on the other side in the Frying-Pan, before it is put into a Dish.

After-

Afterwards, you are to strew it with Sugar, and Candy'd Lemmon-Peel minc'd; and ice it at the same time, with the red-hot Iron.

An Omelet of Green Beans and other Ingredients, with Cream.

LET the Beans be blanch'd, and fry'd in Sweet Butter, with a little Parsly and Chibbol: That done, pour in some Cream, season them well, and let them boil over a gentle Fire. In the mean while, an Omelet is to be made with new-laid Eggs and Cream, and Salted at Discretion: When it is enough, dress it on a Dish, thicken the Beans with one or two Yolks, and turn them on your Omelet; so as all may be serv'd up hot.

Omelets of the like Nature may be made of Mushrooms, Truffles, green Pease, Asparagus, Artichoke-bottoms, Spinage, Sorrel, &c, all being first cut into small pieces, or shred fine.

An Omelet of Gammon.

TAke some good boil'd Gammon of Bacon, and hash it with a little that is raw. Afterwards, your Omelet being made and dress'd in a Dish, you are to disguise it with this Gammon-hash, according the Method laid down in the last Article. The same thing may be done with respect to boil'd or roasted Neats-Tongues.

To make a very good Oatmeal-Pudding.

TAke a Pint of Milk, and put into it a Pint of middling Oatmeal; let it stand over the Fire till 'tis scalding-hot, and then set it by to soak half an Hour. In the mean time, pick a few Sweet-Herbs, shred them, and add thereto, half a Pound of

of Currans, the ſame quantity of Suet, about two ſpoonfuls of Sugar, and three or four Eggs: Theſe put into a Bag and boil'd will make an excellent Pudding.

An Oatmeal-Pudding bak'd.

LET a Pint of fine Oatmeal be boil'd in new Milk or Cream, with a little Nutmeg, Cinnamon and beaten Mace. When 'tis come to the conſiſtence of haſty Pudding, remove it from the Fire, nnd ſtir in half a Pound of freſh Butter, with eight Eggs well beaten; leaving out half the Whites. Afterwards, having put in two or three ſpoonfuls of Sack, make Puff-Paſte and lay it round the Diſh, which muſt be well butter'd; ſo let your Pudding be bak'd but not too much.

Marrow-Pudding.

HAving boil'd a Quart of Cream, with a blade of Mace, ſet it by for a while to cool, and ſlip in ten Eggs beaten, leaving out half the Whites: Then cut a Penny-Loaf into ſlices, and lay a layer of Bread, and a layer of Marrow, with a few Raiſins of the Sun; and ſo on till you have diſpoſs'd of your whole Loaf, and three quarters of a Pound of Marrow. Afterwards, having ſweeten'd the Cream and Eggs, put in two ſpoonfuls of Orange-Flower-Water, and pour the whole Meſs over your Bread; a thin Puff-Paſte being firſt laid in the bottom, and round the ſides of the Diſh.

Rice-

Rice-Pudding.

HAlf a Pound of Rice being boil'd in new Milk till it is ſoft, ſet it by to cool, and cover it cloſe: Then put in a Pint of Cream, two or three ſpoonfuls of Sack, and ten Eggs abating five of the Whites, with one Penny-worth of beaten Mace, and a Nutmeg grated. Sweeten the Whole with fine Sugar, adding a Pound of freſh Butter melted, and let all be well mingled together: If three quarters of a Pound of Mutton or Beef-ſuet ſhred ſmall be ſtrew'd on the top, it will appear as it were iced over: Lay Puff-Paſte in the bottom of the Diſh; and (if you pleaſe) add three quarters of a Pound of Currans plump'd: When your Pudding is drawn out of the Oven, ſtrew Sugar over it, and ſend it to the Table.

Carrot-Pudding.

BOil a large Carrot tender, and when 'tis cold, grate it thro' a Hair-Sieve very fine: That done, temper it with grated Bread, half a Pint of thick Cream, and half a Pound of melted Butter, beaten up with eight Eggs, half the Whites being left out: To theſe add two or three ſpoonfuls of Orange-Flower-Water or Sack, a Nutmeg and a little Salt: Make Puff-Paſte for the Diſh, ſweeten your Pudding with fine Sugar, and likewiſe ſtrew Sugar over it when it comes out of the Oven.

An Admirable Pudding, either boil'd or bak'd.

HAving boil'd a quart of Cream with two Manchets, put in one Nutmeg grated, ſix Yolks and four Whites of Eggs, which have been beaten

beaten half an hour, with ſome of the Cream and Bread, alſo half a Pound of Sugar and a little Salt; ſo let your Pudding boil three quarters of an Hour. Otherwiſe it may be bak'd in the ſame ſpace of time, when prepar'd after the like manner; only adding a Pound of Beef-ſuet ſhred fine, to the former Ingredients.

To make fine Toaſts.

CUT two Penny-loaves into round Slices, and dip them in half a pint of Cream or cold Water: That done, lay them abroad in a Diſh, and beat three Eggs in the Cream, with grated Nutmeg and Sugar. Afterwards, having heated Butter in a Frying-Pan, wet one ſide of your Toaſts, and lay them in on the wet Side: Then pour the reſt upon them, and fry them, in order to be ſerv'd up with Roſe-Water, Butter and Sugar.

A particular manner of preparing toaſted Bread and Cheeſe.

HAving caus'd a Pound of good Cheſhire-Cheeſe to be grated fine into a Mortar, ſlip in the Yolks of two Eggs, grate in a Penny-Loaf, and add a quarter of a Pound of Sweet Butter; to the end that all may be thoroughly beaten, and incorporated together: Then let ſome White Bread be well toaſted, ſpread your Compound upon the Toaſts, and lay them between two Diſhes, or in a Campagne-Oven with Fire underneath and on the top: When they are brown, ſend them to the Table as a Side-Diſh.

Paste to fry.

LET grated Bread, Curds, and two Whites of Eggs be temper'd almost to the consistence of Paste. Then wet it with a little Cream, and make it up into Cakes of what figure you please, in order to be fry'd: For Sauce, pour on them Butter, Rose-Water, Sack, and Sugar well beaten together.

The best way of boiling Spinage, to preserve all its Juice and Substance.

A Lady of Quality usually caus'd such sort of Herbs to be boil'd according to the following Directions: Having wash'd and drain'd your Spinage, put it into a Pot or Pipkin, and cover it close: Then set the Pot in a Kettle of Water, so as none may get in; neither must you put in any Liquor with the Spinage, but let it be dry by it self; so that the Water boiling in the Kettle, will make the Spinage soft and tender; since it apparently stews in its own Juice: By this means, its green Juice and Substance will be entirely preserv'd, which is lost when you boil it in Water.

However the best way of boiling Spinage (in my Opinion) would be in a Tin-Box, with a cover fitted so close, that the least drop of Water cannot get into it: Let this Box stuff'd as full as is possible be set in a Kettle, or else put it into the Pot wherein your Beef is constantly boil'd, as it were a Bag-Pudding. Green Pease (as I take it) may also be boil'd in the same manner.

The best way to beat up Butter for Spinage, green Pease, or Sauce for Fish.

TAke two or three spoonfuls of fair Water, and put it into a Pipkin or Sauce-Pan (there must be no more than what will just cover the bottom of the Vessel.) Let this boil by it self, and as soon as it does so, slip in half a Pound of Butter: When it is melted, remove your Pipkin from the Fire, and holding it by the handle, shake it round strongly, for a good while, and the Butter will come to be so thick, that you may almost cut it with a Knife: Then squeez some Lemmon or Orange-juice into it, or else put in Verjuice or Vinegar, and heat it again, as long as you please, over the Fire. It will ever after continue thick, and never grow Oily, tho' it be cold and heated again twenty times: If you would have Spinage, Pease, or Fish boil'd the ordinary way, you may take some of their Liquor instead of Water.

Having put this Butter to boil'd Pease in a Dish, cover it with another; then shake them very strongly, and a good while together. This is by far the best Method that can be us'd, to Butter Pease; without putting in (as is commonly done) Butter, to melt in the middle of them: For that will turn to Oil, if you heat them again; whereas this sort will never change. Therefore it is most expedient to make use of such thicken'd Butter, upon all occasions.

To make Mustard.

HAving made choice of good Seed, pick it and wash it in cold Water; it must also be drain'd and rubb'd dry in a clean Cloth: Then Pound it

it fine in a Mortar with ſtrong Wine-Vinegar, ſtrain it, and keep it cloſe cloſe cover'd. Otherwiſe your Seed may be ground in a Muſtard-quern, or in a Bowl with a Cannon-Buller.

To make Sauce for Veniſon or a Hare.

LET an Onion ſtuck with Cloves, ſome whole Cinnamon and Nutmeg ſlic'd, boil in half a Pint of Claret, with a little Oiſter-Liquor and ſome good Gravy: When the Onion is tender, take it out with the whole Spice, and put into your Sauce, a piece of Butter and three Anchovies.

Sauce for Wild Fowl.

PUT a little grated Bread, three or four Shalots, and a little Oiſter-Liquor into half a Pint of Claret, and let all boil together a quarter of an Hour: Then adding two Anchovies minc'd, and a little Butter, pour it into your Diſh of roaſted Fowl, before they are ſerv'd up.

Sauce for Turkeys or Capons.

TAke half a Pint of White-Wine a little Gravy, Oiſter-Liquor and grated Nutmeg, and put thereto three or four large Onions boil'd ſoft, and maſh'd; alſo a little ſmall Pepper, and two or three Anchovies likewiſe cut ſmall: Let all theſe boil a quarter of an Hour, with a little grated White-Bread, and then ſlip in a piece of Butter.

Sauce for Green Geeſe, or Young Ducks.

HAving prepar'd half a Pint of Sorrel-juice, a little White-Wine, grated Nutmeg, and ſome Bread likewiſe grated; let them boil about a quarter

quarter of an Hour, and sweeten all with Sugar to your Taste. A few scalded Gooseberries or Grapes may also be added, and a piece of Butter. Shake the Sauce up thick, and put it to your Fowl when roasted.

Sauce for wild Ducks.

SEason a handful of Sage, and a large Onion shred very small with a little Salt, and roll them up with Butter into Balls; let these be put into the Bellies of the Ducks, before they ate laid down to the Fire. As soon as they are roasted, dissolve two Anchovies in half a Pint of Claret, take half as much Butter as Wine, and thicken all with the Yolks of two Eggs: Then lay your Fowl in a Dish, pull out the Balls, and pour the Sauce thro' them.

The best and easiest Methods now in use, for dressing most sorts of Fish; collected out of the Memoirs of the most experienced Cooks.

An excellent way of dressing several sorts of Fish.

TAke a piece of fresh Salmon, wash it clean in a little Vinegar and Water, and let it lye a while therein: Then put it into a great Pipkin with a Cover; adding six spoonfuls of Water, four of Vinegar, as much White-Wine, a good deal of Salt, a bundle of sweet Herbs, a little White Sorrel, a few Cloves, Mace, and a small stick of Cinnamon. Afterwards, having stopt the Pipkin very close, set it in a Kettle of boiling Water, and let all stew together three Hours.

You

You may alſo dreſs Carps, Eels, Trouts, *&c.* after the ſame manner, and they'll taſte to your mind.

Another way of ſtewing Salmon or other Fiſh.

DRaw your Salmon, and ſcotch the back of it: Then put it either whole or in pieces into a Stew-Pan, and pour in Beer-Vinegar, White-Wine and Water, as much as will cover it: Add alſo ſome whole Cloves, large Mace, ſlic'd Ginger, whole Pepper, Salt, a Bay-leaf, a Bundle of Thyme, Sweet Marjoram, Winter-Savoury, Roſemary-tops, and pickt Parſly, with Butter and an Orange cut in halves. Let all theſe ſtew leiſurely together; and when enough, lay your Salmon upon Sippets with the Spice and ſlic'd Lemmon, and pour over it Butter beaten up with ſome of the Liquor it was ſtew'd in; Garniſh with grated Manchet; *&c.* Thus you may ſtew any other ſort of Fiſh, as Carp, Pike, Bream, *&c.*

To make a Salmon-Pye.

HAving cut a Middle Piece of Salmon into three parts; ſeaſon it high with Salt, Pepper, Cloves and Mace. In the mean time, Puff-Paſte being prepar'd for the bottom of your Pan, lay a layer of Butter, and over that a layer of Salmon till it is all taken up. Then let farc'd Meat be made of an Eel chopt fine, with two or three Anchovies, a few Oiſters, the Yolks of hard Eggs, Marrow, Sweet Herbs, and a little grated Bread: Seaſon the whole with Salt, Pepper and other Spice, in order to be laid round about, and on the top of your Pye, before it is clos'd.

To

To fry Trouts.

FIrst with a Knife, gently scrape off all the slime from your Fish, wash them in Salt and Water, Gut them and wipe them very clean with a Linnen-cloth: That done, strew Wheat-Flower over them, and fry them in Sweet Butter, till they are brown and crisp. Then take them out of the Frying-Pan, and lay them on a Pewter-Dish well heated before the Fire; pour off the Butter they were fry'd in, into the Grease-Pot, and not over the Trouts: Afterwards, good store of Parsly and young Sage being fry'd crisp in other Sweet Butter, take out the Herbs and lay them on your Fish. In the mean while, some Butter being beaten up with three or four spoonfuls of scalding-hot Spring-Water, in which an Anchovy has been dissolv'd; pour it on the Trouts, and let them be serv'd up. Garnish with the Leaves of Strawberries, Parsly, *&c.*

After this manner Grailings, Pearches, small Pikes or Jacks, Roaches and Gudgeons may be fry'd; their Scales being first scrap'd off: And you may thus fry small Eels, when they are Flead, Gutted, wip'd clean, and cut into pieces of four or five Inches long; several pieces of Salmon, or a chine of it, may likewise be dress'd in the same manner.

The best way of boiling Trouts.

LET the Trouts be wash'd, and dry'd with a clean Napkin; then open them, and having taken out the Guts, with all the Blood, wipe them very clean on the inside, without washing, and give each three scotches with a Knife to the Bone, only on one side: After that, pour into a

Kettle

Kettle or Stew-pan as much hard ſtale Beer, with Vinegar, and a little White-Wine and Water, as will cover the Fiſh: Then throw into the Liquor a good quantity of Salt, a handful of ſlic'd Horſe-Radiſh-Root, with a ſmall Faggot of Parſly, Roſemary, Thyme and Winter-Savoury: That done, ſet the Pan over a quick Wood-Fire, and let the Liquor boil up to the height, before you put in your Fiſh; then ſlip them in one by one, that they may not ſo cool the Liquor, as to make it fall. While the Fiſh are boiling, beat up Butter for the Sauce with a little of the Liquor; and as ſoon as it is enough, drain off the Liquor, lay your Trouts in a Diſh, and pour melted Butter upon them, ſtrewing them plentifully over, with ſhav'd Horſe-Radiſh, and a little powder'd Ginger. Garniſh the ſides of the Diſh with ſlic'd Lemmon, and ſend it to the Table.

In the ſame manner, you may dreſs Grayling, Carp, Bream, Roach and Salmon; only they are to be ſcal'd, which muſt be done very lightly and carefully with a Knife. A Pike may alſo be thus dreſs'd, the ſlime being firſt well ſcour'd off with Water and Salt: And a Pearch may be order'd after the ſame manner, but the Skin muſt be taken off, before you pour on the Sauce.

To ſtew Carps.

LET your Carps be ſcal'd and clear'd from the Garbidge: Then take all their Blood with as much Claret and ſtrong Gravy as will cover them in a Stew-Pan; as alſo, a little White-Wine and Salt, ſome Muſhrooms and Capers, a large Onion, a good piece of Horſe-Radiſh, a bunch of Sweet Herbs, ſome whole Pepper, Cloves and Mace. All being

being well ſtew'd together, till they are enough; let Butter be made brown with Flower, and let ſome of the Liquor be put to the Butter, with two or three Anchovies minc'd ſmall: Then add fry'd Oiſters, and ſqueez in the juice of a Lemmon. Garniſh with fry'd Parſly, Horſe-Radiſh, Orange and Lemmon-ſlices, &c.

Carps ſtew'd after the Royal manner.

AS ſoon as they are waſh'd and gutted, let them ſteep in Claret, with a little Vinegar and Salt, whole Onions, whole Spice, Horſe-Radiſh and Lemmon-Peel ſhred: Afterwards, all theſe being gently ſtew'd almoſt three quarters of an Hour; beat up Butter with Flower in a Sauce-pan, and put in ſome of the Fiſh-Liquor, with Oiſters, Shrimps and two Anchovies: Then pour it over your Carps, and lay Sippets in the Diſh, which is to be garniſh'd with the Milt, ſlic'd Lemmon, and Horſe-Radiſh.

To make a Bisk or Potage of Carps.

HAving provided twelve ſmall male Carps with one large one, draw them, and take out the Milts; flea the ſmall Carps, cut off their Heads, and take out their Tongues: Then clear their Fleſh from the Bones, and add thereto twelve Oiſters, with two or three Yolks of hard Eggs, ſeaſon them with Salt, Cloves and Mace, maſh all together, and make thereof a ſtiff Paſte, with the Yolks of four or five Eggs to bind it. Afterwards, this Paſte being roll'd up into Balls, lay them in a deep Diſh or earthen Pan, and put thereto twenty or thirty great Oiſters, two or three Anchovies, the Milts and Tongues of your twelve Carps, with half a Pound of freſh Butter, the

the Oister-Liquor, the juice of a Lemmon or two a little White-Wine, and a whole Onion; So set them a stewing over a gentle Fire. In the mean while the large Carp is to be scalded, drawn, and laid for half an hour, with the heads of the other Carps in a Deep Pan, with so much White-Wine Vinegar, as will cover and serve to boil them in; adding Salt, Pepper, whole Mace, a race of Ginger, a Bunch of Sweet Herbs, an Onion or two and a Lemmon slic'd: Pour this Liquor with the Spice into a Kettle, and when it is boiling-hot, slip in your Carp, but let it not boil too fast least it should break; when the Carp has stew'd a while, put in the Heads. As soon as they are enough take off the Kettle, and let all be kept warm in the Liquor, till you are ready to Dish them up. When you dress your Bisk, set a large Silver-Dish over the Fire, with Sippets of Bread, and put in a Ladle full of Broth: That done, take up your great Carp, and lay it in the midst of the Dish, with the Heads of the other twelve Carps round about; also the farc'd Balls, Oisters, Milts and Tongues: Lastly, pour on the Liquor in which the latter stew'd, and squeez in the juice of one Lemmon and two Oranges. Garnish your Dish with pickled Barberries Orange and Lemmon-Slices, and send it very hot to the Table.

To make a Carp-Pye

SCald your Carps, take out the great Bones, and Pound the Flesh with some of the Blood in a Stone-Mortar. Then lard it with the Belly of a Fat Eel, and season it, in order to be bak'd like red Deer and eaten cold.

Another way of making a Carp-Pye.

TAke two Carps with a great Eel Skinn'd and Bon'd; also a good quantity of grated Bread, the Yolks of hard Eggs, and a few Sweet Herbs. In the mean time, let a handful of Oisters and some Anchovies chopt very small, and well Seasonn'd with Nutmeg, Cloves, Mace and a little Ginger; be work'd together, with five Yolks of Eggs and half a Pound of Butter. Then fill the Bellies of your Carps with the farc'd Meat, Season them with Spice and Herbs, and put them into your Pye; laying Balls of the same Meat, Oisters and Butter round about: When the Pye is drawn out of the Oven, put in three or four Eggs well beaten, and give it a shake or two, before it is serv'd up.

To Marinate Carps, Mullet, Gurnet, Rochet, or Wale, &c.

TAke a Quart of Water to a Gallon of Vinegar, a good handful of Bay-Leaves, as much Rosemary and a quarter of a Pound of beaten Pepper: Put all these Ingredients together, and let them boil softly, Seasoning them with a little Salt. Afterwards, having fry'd your Fish in Sweet Oil, slip them into an earthen Vessel, lay the Bay leaves between and about, pour on the Liquor, and when 'tis cold keep all close cover'd.

To Boil a Pike.

TAke a Male Pike, rub its skin off while it is alive with Bay-Salt, Scour the inside and outside very well, and wash it clean. In the mean while, let a Kettle, with a sufficient quantity of *Rhenish* Wine, or good White-Wine, be

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let over the Fire, with Salt, whole Pepper, Mace, Ginger, Nutmeg, an Onion, four or five Cloves of Garlick, a Faggot of Sweet Herbs and some Lemmon-Peel. All these being boil'd to the height, slip in your Fish, so as not to allay the heat of the Liquor, and it will be done enough in half an hour. For the Sauce, take half a Pint of Sack, beat into it a Crab, part of a Lobster or Shrimps, and mingle it with two Spoonfuls of the Liquor and a Pound of drawn Butter: Set this Sauce over your Stove, and keep it stirring till it thickens; then pour it over the Pike, which must be first Dish'd upon Sippets soak'd in the Broth. *Note*, the Liquor in which this Pike was dress'd, is better for boiling a second Pike, than it was at the first.

To Roast a Pike.

LET a large Pike be scrap'd, scalded, and Gutted; stuff the Belly with Oisters dipt in Claret, and Season all with Salt, Pepper, Cloves, Mace, Nutmeg and Sweet Herbs: Then bone an Eel, and cut it into square Pieces as it were Bacon; Seasoning it as before: That done, roll it in a Veal-Caul, and tye it to a Spit: When your Fish is half Roasted, take off the Caul, bridge it with grated Bread, baste and Flower it, and let it be thoroughly roasted: Garnish your Dish with Flowers and raspt Lemmon.

To Souce a Pike.

PUT your Pike into as much Water as will cover it, with a handful of Bay-Leaves, some Cloves and Mace: Let it boil till it is so tender, that a straw may be run thro' it; then take it

up, and put into the Liquor White-Wine and Vinegar with an Anchovy: When your Pike is cold, slip it into the Pickle, which will turn to a Jelly, and keep for a considerable time.

To boil a Pike and an Eel together.

TAke a quart of White-Wine, a Pint and a half of White-Wine-Vinegar, and two Quarts of Water, with almost a Pint of Salt, a handful of Rosemary and Thyme: The Liquor must boil before you slip in your Fish and Herbs; the Eel with the Skin is to be put in a quarter of an hour before the Pike, with a little large Mace and twenty Corns of Pepper.

To fry Eels.

LET your Eels be Flead, Gutted, wash'd and cut into Lengths of three or four Inches a-piece: Then set a Stew-Pan with Water over the Fire, and let it boil, putting in good store of Salt, and some Fennel or Rosemary: That done, slip in the pieces of Eel, and let them be almost half boil'd; then take them out, and put them into a Cullander, in order to be Flower'd and fry'd.

To broil an Eel.

TAke a large Eel, and split it down the Back, and the Joynt-Bone; when it is drawn, and the Blood wash'd out, leave on the Skin, and cut it into four equal Pieces: Salt those Pieces, baste them with Butter, and broil them on a gentle Fire; let them be serv'd up in a clean Dish, with beaten Butter.

To

To stew Eels.

LET your Eels be Flead, drawn, wip'd clean, and cut into Pieces three or four Inches long: Then put them into a Stew-Pan with fair Water, a little White-Wine, Verjuice, or Beer-Vinegar, as much as will well cover them; adding some Butter, Salt, Pepper, large Mace, Currans, two or three Onions, and a bunch of Sweet Herbs. Let all these Stew together leisurely, till the Fish is very tender; then beat some Butter with the Broth, and put in a Glass of Claret, with an Anchovy, and pour all on the Eels laid in a Dish with Sippets. In like manner, you may Stew them in an Oven in an earthen Pot or Pan, setting the Pieces on end in the Pot.

The best way of Roasting a large Eel.

FIrst wash your Eel in Water and Salt, and Flea off the Skin a little below the Ven: That done, take out the Guts, wipe the Fish clean with a Linnen-Cloth, without washing, and give it three or four Scotches with a Knife: Then take Sweet Marjoram, Winter-Savoury stript Thyme, pick'd Parsly, with an Anchovy, all shred very small, and put them into the Belly, and those Scotches; mixing with them Butter and Salt. Afterwards, you are to pull the Skin over it again, (except the Head, which must be cut off,) and tye the said Skin with a Pack-Thread, to keep in all the moisture. Lastly, let the Eel be fasten'd to a Spit, and roasted leisurely; basting it with Salt and Water, till the Skin breaks, and then with Butter: The Sauce is to be made of beaten Butter and White-Wine, with three or four Anchovies dissolv'd therein.

To Roast other smaller Eels.

HAving caus'd them to be Flead, gutted and wip'd clean, cut them into Pieces four or five Inches long; that done, stick them on a Spit cross-wise, and put between each Piece some large Sage-Leaves. Thus you are to Roast and baste them, and when they are enough, let them be set on the Table, with Butter beaten up in three or four Spoonfuls of boiling Water, and the Yolk of an Egg or two.

To Collar Eels.

HAving provided large Eels, Skin them, rip up their Bellies, and take out their Guts and Bones: Then Season them with Salt, Nutmeg, Pepper, Ginger, Lemmon-Peel, Parsly, Thyme; Sweet Marjoram, and a few Rosemary-Tops shred fine, and roll them up hard with course Tape, like a Collar of Brawn. Afterwards, a Pot being set over the Fire, let the Eel-Bones be put into it, with some Cider, Salt, Pepper, a Faggot of Herbs, three Bay-Leaves, and a sprig of Rosemary, and let all boil together for some time. When the Liquor is Cold, skim off all the Fat, and slip in your Collars; which are to be eaten with Oil and Vinegar, beat up thick, with Lemmon-juice, Pickles, *&c.*

To boil a Cod's-Head.

HAving made choice of a good Cod's-Head with the Neck cut large, take for your Pickle a Pint of White-Wine, with Water enough to cover the Fish; Seasoning it with a handful of Salt, whole Pepper, all sorts of Spice, an Onion, a Bay-Leaf, and a little Lemmon-Peel. When these are

are all ſtew'd together, ſlip in your Cod's-Head, and let it be well boil'd: Then taking it up, put it into a Diſh over the Stove, drain off the Water thoroughly, and ſend it up with proper Sauce to the Table. Garniſh with Horſe-Radiſh, and ſlic'd Lemmon.

To fry Soals.

TAke a pair of Soals, and lard them with Water'd freſh Salmon; the Lardons being all cut of an equal Length on each ſide, and left but ſhort: That done, Flower your Fiſh, and fry them in the beſt Ale you can get: When they are enough, lay them on a warm Pye-Plate, and let them be ſerv'd up, with a Sallet-Diſh full of Anchovy-Sauce, and three or four Oranges.

To Marinate Soals.

LET large Soals be well waſh'd, Skin'd and dry'd; that done, beat them with a Rolling-Pin, and dip them on both ſides in the Yolks of Eggs temper'd with Flower: Then putting your Fiſh into a Frying-Pan, with as much *Florence*-Oil as will cover them, fry them till they are brown, and come to a bright Yellow Colour. At that inſtant, take them up, drain them on a Plate, and ſet them by to cool. For the Pickle, take White-Wine-Vinegar well boil'd with Salt, Pepper, Nutmeg, Cloves and Mace. 'Tis requiſite to turn the Liquor into a broad earthen Pan, that the Fiſh may lye at full length, and the Diſh is to be garniſh'd with Flowers, Fennel and Lemmon-Peel.

To boil Flounders.

FLea off the Black Skin, and scour the Fish over on that side with a Knife: Then laying them in a Dish, pour on them some Vinegar, strew good store of Salt, and let them lye for half an Hour: In the mean time, set over the Fire, some Water with a little White-Wine, and Sweet Herbs; putting in the Vinegar and Salt wherein they lay. As soon as the Liquor boils, slip in the biggest Fish, then the next, till they are all in; when they are enough, take them out, and let them be well drain'd: That done, draw some Sweet Butter thick, and throw in Anchovies shred small; which being dissolv'd, pour it on the Fish, adding a slic'd Nutmeg, minc'd Orange-Peel and Barberries.

To make Virginia-*Trouts.*

TAke Pickled Herrings, cut off their Heads, and lay the Bodies two Days and Nights in Water: Then washing them well, season them, with Pepper, Cinnamon, Cloves, Mace, and a little red Saunders: Afterwards, lay them close in a Pot with a little chopt Onion, strew'd over them, and cast between every Layer. When you have thus done; put in a Pint of Claret, cover them with a double Paper ty'd on the Pot, and set them in the Oven with Houshold-Bread: They are to be eaten cold.

To Roast a Chub.

SCale your Chub, wash it well, and take out the Guts; to that end, make a little hole as near the Gills as you can, and cleanse the Throat. Afterwards, having put some Sweet Herbs into the

the Belly, tye the whole Fish with two or three Splinters to a Spit, and Roast it, basting the same often, with Vinegar, or Verjuice and Butter, mixt with good store of Salt: By this means, the Watery Humour with which all Chubs abound, is effectually dry'd up. A Tench may be dress'd after the same manner.

To broil a Chub.

WHen you have scalded the Chub, cut off its Tail and Fins, wash it clean, and slit it thro' the middle; then give it three or four Cuts or Scotches on the Back with a Knife, and broil it on Wood-Coals: All the time it is broiling, baste it with Sweet Butter mingled with a good deal of Salt, and a little Thyme shred very small.

To boil a Chub.

SET a Kettle over the Fire, with Beer-Vinegar, and Water, so much as will cover the Fish, and put Fennel therein with good store of Salt. As soon as the Water boils, slip in your Chub, being first scalded, gutted and cleans'd about the Throat: When 'tis enough, take it out, lay it on a board to drain, and after an Hour's lying thus, pick all the Fish from the Bones: Then turn it into a Pewter-Dish set over a Chafing-Dish of Coals, with melted Butter, and send it very hot to the Table.

To Roast Lobsters.

LET the Lobsters be ty'd alive to a Spit, and basted with hot Water and Salt; but when they look very red, and are almost enough, baste them with Butter and Salt: After they are tho-

roughly roasted, take them up and lay them in Plates, with Sauce ready prepar'd.

To Pickle Lobsters.

YOur Lobsters being boil'd in Water and Salt, till they are ready to slip out of their Shells; take their Tails out whole. Then put all into a Pickle made of half White-Wine, and half Water, with whole Pepper, Cloves, Mushrooms, Capers, a sprig of Rosemary and two Bay-Leaves: When they have had a walm or two, take them out and set them by to cool, but let the Pickle boil longer; afterwards, slip in the Bodies again to give them a fine Relish. At last, the Lobsters and Pickle being quite cold, are to be put into a long Pot, and kept for Use.

To dress Crabs.

HAving taken out the Meat and cleans'd it from the Skins; put it into a Stew-Pan, with a quarter of a Pint of White-Wine or Canary, some Crums of White-Bread, an Anchovy and a little Nutmeg: Then setting them over a gentle Fire, slip in the Yolk of an Egg with a little beaten Pepper, and stir all well together, in order to be serv'd up for a Side-Dish.

To Stew Oisters.

LET a Pint of Oisters be set over the Fire in their Liquor, with half a Pint of White-Wine, a lump of Sweet Butter, some Salt, a little White Pepper, and three Blades of Mace: Let them Stew softly about half an hour; then put in another piece of Butter, and toss all together: As soon as it is melted, turn your Oisters, &c. upon Sippets made ready and laid in order in a Dish.

To Roast Oisters.

TAke the largest Oisters you can get, and as as they are open'd, throw them into a Dish with their own Liquor; then take them out, put them into another Dish, and pour the Liquor over them, but take care that no Gravel get in: That done, set them cover'd on the Fire, and scald them a little in their Liquor: As soon as they are cold, draw several Lards thro' every Oister, the Lardoons being first season'd with Pepper, Cloves and Nutmeg, beaten very fine. Afterwards, having Spitted your Oisters on two wooden Lard-Spits, tye them to another Spit, and roast them: In the mean while, baste them with Anchovy-Sauce, made with some of the Oister-Liquor, and let them drip into the same Dish, wherein the Sauce is: When they are enough, Bread them with the Crust of a Roll grated; and when they are brown, draw them off. At last, blow off the Fat from the Sauce with which the Oisters were basted, and put the same thereto; squeez in the juice of a Lemmon, and so let all be serv'd up.

Oisters grill'd in Shells.

LET them be first bearded, and lightly Season'd with Salt, Pepper and shred Parsly: Afterwards, the Scollop-Shells being well Butter'd, lay your Oisters in neatly, adding their Liquor and grated Bread: Let them Stew thus half an Hour, and then brown them with a Red-Hot Fire-Shovel or a broad Iron heated for that purpose. Shrimps may be grill'd after the same manner, and they'll prove very good.

Another particular way of dressing Oisters.

HAving open'd your Oisters, save the Liquor, and put thereto some White-Wine, with which you are to wash the Oisters one by one, and lay them in another Dish: Then strain to them that mingled Liquor and Wine wherein they were wash'd; adding a little more Wine, with an Onion chopt, some Salt and Pepper: Cover the Dish, and Stew them till they are more than half enough; that done, turn them with the Liquor into a Frying-Pan, and fry them a pretty while; then slip in a good piece of Butter, and let them fry so much longer. In the mean time, having prepar'd Yolks of Eggs, (four or five to a Quart of Oisters) beaten up with Vinegar, shred Parsly and grated Nutmeg, mix them with the Oisters in the Pan; which must must still be kept stirring, lest the Liquor make the Eggs Curdle: Lastly, let all have a thorough walm over the Fire, and send them to the Table.

To Pickle Oisters.

TAke the largest Oisters, wash them clean, and let them settle in their own Liquor: Then strain it, and add a little White-Wine-Vinegar, with Salt, whole long Pepper, a race of Ginger, three Bay-Leaves and an Onion. These being well boil'd together, slip in your Oisters, and let them boil leisurely till they are tender; be sure to clear them from the Scum as it rises: When they are enough, take them out, and set them by till the Pickle is cold. Afterwards, they may be put into a long Pot, or into a Caper-Barrel, and they'll keep very well six Weeks.

To

To make Oister-Loaves.

HAving prepar'd what Number of *Freneh* Rolls you think fit, cut a hole on the top of every one, about the compass of half a Crown, and scoop out the Crum, so as not to break the Crust: Then let some Oisters stew in their own Liquor, with a little White-Wine, Salt, whole Pepper, Nutmeg, and a Blade of Mace; take off the Scum carefully, and thicken the Liquor with a piece of Butter roll'd up in Flower. Afterwards, fill up your Rolls with the Oisters and Sauce, and lay on the piece again that was cut off. At last, having put the Rolls into a Dish, pour melted Butter over them, and set them in an Oven to be made Crisp.

To dress Cray-Fish.

HAving boil'd your Cray-Fish in Water with a little Salt, take them up, and let them stand till they are cold: Then pick the Meat out of the Legs and Tails, and set it by; while the Bodies and Claws are Pounded in a Mortar, with some of the Liquor they were boil'd in: To a Quart of that Liquor strain'd, add a Quart of Cream and the same quantity of Milk; also a Nutmeg cut in quarters, a Clove or two, and a Blade of Mace; set the whole Mess over the Fire, and boil it well. In the mean time, taking a little Spinage, Sorrel, Leaks and Beet, cut them gross, and put them in with the Cray-Fish that was pickt out: Let all boil together, and slip in a *French* Loaf; which is to be placed in the middle of the Dish, when it is just ready to be serv'd up. Thicken your Liquor with the Yolks of Eggs and a piece of Sweet Butter, till it comes

to

to the Consistence of Cream; but take care that the Eggs do not curdle.

To Butter Shrimps.

A Quart of Shrimps being stew'd in half a Pint of White-Wine, with a Nutmeg; beat up four Eggs with a little White-Wine, and a Quarter of a Pound of Butter: Then shake them well in a Dish, till they are thick enough, and let them be serv'd up with Sippets,

To boil a Turbot.

THE Turbot is to be put into a Kettle with Vinegar, Verjuice, White-Wine, Lemmon, Thyme, Salt, Pepper, Cloves, Onions and a Bay-Leaf: To these add a little Water, and at last some Milk, to make your Fish very White: Then let it boil leasurely over a gentle Fire; and Garnish with Parsly, slices of Lemmon on the Top, and Violets in their Season.

A Turbot dress'd for Flesh-Days.

HAving scal'd and wash'd your Turbot, lay it in a Bason, with Bards or thin broad slices of Bacon. Put thereto Lard, White-Wine, Verjuice, a Faggot of Sweet Herbs, Salt, Pepper, whole Cloves, Nutmeg, green Lemmon, and Bay-Leaves; then cover it with other Bards, and let it stew between two Fires, on the top and underneath, or else in an Oven. When the Fish is ready to be serv'd up, dress it in a Dish, and pour on it a good Ragoo of Mushrooms made of a proper Sauce; Garnishing the whole with slices of Lemmon.

To

To fry Tench.

THEY are to be first slit on the Back, and strew'd with Salt and Flower: Or they may be cut into pieces, and fry'd with Mushrooms, Truffles, Artichoke-Bottoms and fine Herbs. Afterwards, a thickening Liquor is to be made as for Pullets; adding an Anchovy minc'd very small, and Lemmon-juice, while the Dish is Garnish'd with Pickles.

Tench stew'd.

HAving cut your Tench, fry them first in a Pan with brown Butter; then stew them in the same Butter, with White-Wine, Verjuice, a bunch of Herbs, Salt, Pepper Nutmeg, a Bay-Leaf or two, and a little Flower. As soon as the Fish is enough, put in Oisters, Capers, the juice of Mushrooms and Lemmon, and Garnish with fry'd Bread.

Pearch dress'd in Filets.

LET Mushrooms be well cleans'd and boil'd in a little Cream: Then your Filets or slices of Perch being ready cut, mix them together, and let all boil, with a thickening Sauce made of three Yolks of Eggs, Parsly shred, grated Nutmeg, and the juice of a Lemmon: Stir them very gently, for fear of breaking your Filets; and when they are enough, dress them; Garnishing with Lemmon-slices, *&c.*

To Marinate Roaches.

SET them to steep in Oil, with Wine, Lemmon-juice, and other usual Seasonings; then bread them well, and bake them in a gentle Oven, so as they may take a fine Colour: Afterwards, they are to be neatly dress'd in a Dish, and Garnish'd with fry'd Bread, and green Parsly.

Roaches Ragoo'd.

BRoil the Roaches on a Grid-Iron, after they have been soak'd in Butter; fry the Livers in a Pan with a little Butter, in order to be beaten in a Mortar, and pass thro' the Strainer: Then put this Cullis to your Fish, season'd with Salt, White Pepper, and Orange or Lemmon-juice; before they are dress'd, rub the Dish with a Shalot, or a Clove of Garlick.

To broil or fry Mullets in a Ragoo.

LET your Mullets be broil'd after they are scal'd and cut; rubbing them with melted Butter: Then make a Sauce for them with brown Butter, fry'd Flower, Capers, slices of Lemmon, a Faggot of Herbs, Salt, Pepper, Nutmeg and Verjuice or Orange-juice.

They may also be fry'd in clarify'd Butter, and afterwards put into a Dish, with Anchovies, Capers, Nutmeg, Orange-juice, and a little of the same Butter in which they they were dress'd.

To broil Shads.

THese Fish are to be well scal'd and cut: Afterwards, having rubb'd them with Butter and Salt, broil them on a Grid-Iron, till they come to a fine Colour: They are to be dish'd with

Sorrel

Sorrel and Cream; adding Parsly, Chervil, Chibbol, Salt, Pepper, Nutmeg and sweet Butter: They may also be serv'd up with a Ragoo of Mushrooms, or a brown Sauce with Capers.

Shads boil'd.

HAving scal'd and cut your Shads, let them boil in White-Wine, with Vinegar, Salt, Pepper, Cloves, a Bay-leaf, Onions and green Lemmon, and send them to the Table on a Napkin.

To Fry Eel-Powts.

THey are to be first clear'd from their Slime in warm Water, and then Flower'd: That done, fry them well, and lay them in a Bason, with brown Butter, Flower and Anchovies dissolv'd; seasoning all with Salt, Nutmeg, a Chibbol, Capers and Orange-juice or Verjuice. Garnish with Parsly, and slices of Lemmon.

Eel-Powts Ragoo'd.

HAving cleans'd your Eel-Powts, set by the Liver, and fry them in brown Butter; then put them into an earthen Pan, with the same Butter, a little fry'd Flower and White-Wine; as also Salt, Pepper, Nutmeg, a Faggot of Sweet Herbs, and a piece of green Lemmon: Let a Ragoo be made a-part of the Fish-Sauce, the Livers and Mushrooms, and Garnish your Dish with it; squeezing in the juice of a Lemmon, just before it is serv'd up.

To dress Lampreys.

LET them bleed, and keep their Blood: That done, cleanse them from the Slime in warm Water, and cut them into pieces, which are to be

be ſtew'd in an earthen Pan, with White-Wine, brown Butter, Salt, Pepper, Nutmeg, a bunch of Herbs, and a Bay-Leaf: Then put in the Blood, with a little fry'd Flower, and Capers; and Garniſh with Lemmon-ſlices.

If you would have them dreſs'd with Sweet-Sauce; after they are cleans'd, let them boil in Claret-Wine, with Butter, Salt, Pepper, Cinnamon, Sugar, and a piece of green Lemmon; adding Lemmon-juice, when they go to the Table.

To make a Ragoo of Sturgeon.

THE Sturgeon being cut into Pieces and thoſe pieces larded, Flower them a little, in order to fry them brown with Lard: As ſoon as they are come to a Colour, ſlip them into a Stew-pan, with good Gravy, Sweet Herbs, ſome ſlices of Lemmon, Truffles, Muſhrooms, Veal-Sweet-Breads and a good Cullis. Afterwards, the whole Meſs being well clear'd from the Fat, put in a drop of Verjuice, and let it be ſerv'd up hot.

Another way of dreſſing Sturgeon.

TAke Milk, White-Wine, a little melted Lard, and a Bay-Leaf, all well ſeaſon'd, and let the ſlices of Sturgeon ſtew therein leaſurely: Afterwards, they are to be breaded, broil'd and ſerv'd up with a Sauce underneath, made of Anchovies, Capers minc'd, Parſly, Chibbols ſhred a-part, good Gravy, a drop of Oil, and a Clove of Garlick.

To Marinate a Dab or Sandling.

CUT your Fish along the Back, to the end that the Pickle may penetrate the same: When it is Marinated, bread it well with Chippings season'd, and bake it in an Oven. Garnish your Dish with Petty-Paties.

Dab in a Sallet.

LET the Dab be boil'd in a Pickle after the usual manner, and when cold, cut it into Filets, with which you are to Garnish a Plate, and a small Sallet; seasoning the whole with Salt, Pepper, Vinegar, and Oil.

To dress Smelts.

SMelts may be fry'd, and serv'd up with Anchovy-Sauce, brown Butter, Orange-juice, and White Pepper.

At another time, let them stew in a Pan, with Butter, White-Wine, a piece of green Lemmon, a little fry'd Flower and Nutmeg; in order to be serv'd up with Capers and Lemmon-juice.

To Ragoo Muscles.

MUscles may be put into a Ragoo, with White or brown Sauce: For the former, let them be taken out of their Shells, and fry'd in a Pan with White Butter, Thyme and other Sweet Herbs, shred very small: Season them with Salt, Pepper, and Nutmeg, and when the Liquor of the Muscles is consum'd, put in Yolks of Eggs, with Verjuice or Lemmon-juice: Garnish with the Shells and fry'd Bread.

The

The Ragoo with brown Sauce is prepar'd after the same manner, except that no Eggs are made use of, only a little fry'd Flower.

Sauce for Fish.

A Little Thyme, Horse-Radish, Lemmon-Peel and whole Pepper, being boil'd in fair Water; add four Spoonfuls of White-Wine, with two Anchovies, and let all boil together for a while: Then strain them out, and turn the Liquor into the same Pan, with a Pound of fresh Butter; as soon as it is melted, remove the Pan, and slip in the Yolks of two Eggs, well beaten with three Spoonfuls of White-Wine. Lastly, set your Sauce over the Fire again, and stir it continually, till it is as thick as Cream; then pour it on your Fish very hot, and send it to the Table.

A particular Sauce call'd Ramolade.

THis Sauce being proper for several sorts of Fish cut into Filets or thin Slices, is made of Parsly, Chibbols, Anchovies and Capers all chopt small, and put into a Dish with Oil, Vinegar, a little Salt, Pepper, and Nutmeg well temper'd together. After the Filets are dress'd, this Ramolade is usually turn'd over them, and sometimes juice of Lemmon is added, when they are to be serv'd up cold.

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TABLE

OF THE

Compleat Cook.

A

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